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ABSTRACT

This publication is part of a series of catalogs that list a wide variety of instructional resource materials of potential interest to members of the school food service and nutrition education community. This particular volume contains a listing of documents, articles, and audiovisual aids catalogued by the Food and Nutrition Information and Educational Materials Center from August 1976 to December 1976. The main sections of the catalog are 1) a bibliography, which includes a complete citation of the title, author, source, date of publication, descriptor words, and an informative synopsis of the contents; 2) a subject index, which lists entries according to their descriptor terms; 3) a personal author index; 4) a corporate author index; 5) a title index; and 6) a media index. Also included is information on how to borrow or obtain copies of the materials listed. (JG)

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ED 147 930

# CATALOG

## SUPPLEMENT 6

AUGUST–DECEMBER 1976

ASSESSION NOS.: 1241-76 to 2243-76

U.S. DEPARTMENT OF HEALTH,
EDUCATION & WELFARE
NATIONAL INSTITUTE OF
EDUCATION

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## FOOD AND NUTRITION INFORMATION AND EDUCATIONAL MATERIALS CENTER

EA 010 121

U.S. DEPARTMENT OF AGRICULTURE / NATIONAL AGRICULTURAL LIBRARY

# HOW TO REACH THE CENTER

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and Educational Materials Center
National Agricultural Library
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Beltsville, Maryland 20705

Telephone:
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Office Hours: 8:00 - 4:30
Monday - Friday

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August 1977

# CONTENT

## The Center's Scope

The Food and Nutrition Information and Educational Materials Center (FNIC) is designed to disseminate information on school food service training and nutrition education. FNIC was developed cooperatively by the National Agricultural Library and the Food and Nutrition Service of the U.S. Department of Agriculture.

The Center assembles and maintains a collection of materials useful in training personnel for food management of Child Nutrition Programs including School Lunch, Breakfast, and other nonschool food service programs.

In addition, through the FNIC, users have access to the total resources of the National Agricultural Library (NAL).

FNIC collects literature related to food service and nutrition. Print materials include books, journal articles, pamphlets, government documents, special reports, proceedings, bibliographies, etc. In addition, FNIC maintains a collection of nonprint media.

Documents, articles, and audiovisual aids of substantial interest to the school food service and nutrition education community are selected for inclusion in to the Catalog. To further aid the user, each document in this catalog has been indexed using a specialized vocabulary specifically developed for this collection. An informative abstract, extract, or annotation is also included. Documents located in the NAL collection are designated "Available from NAL."

Supplement 6 to the initial Catalog, published in 1973, contains a listing of materials processed by the Center from August to December 1976. A "List of the Catalog and Supplements" published since 1973 may be found on page iii. Additional supplementary catalogs will be issued as warranted by the number of acquisitions processed for the collection in subsequent periods.

Comments and suggestions about the content of these Catalogs should be addressed to:

Head, Food and Nutrition Information and
Educational Materials Center, Room 304
National Agricultural Library
Beltsville, Maryland 20705

Robyn C. Frank, Editor

## AVAILABILITY OF REFERENCES CITED

The Food and Nutrition Information and Educational Materials Center accepts lending requests for materials by mail, telephone, and personal onsite visits.

Loans: The FNIC lends print materials for a period of 1 month. Nonprint media (i.e., films, transparencies, etc.) can be loaned for 2 weeks only. No more than three nonprint media can be loaned at any one time to one person. Films will be scheduled no more than 1 month in advance. Audiovisuals are loaned only to target audiences specified below:

1. Employees of the Food and Nutrition Service, USDA
2. State School Food Service Directors and Staff
3. School Food Service Personnel involved in local training programs
4. Colleges and universities offering courses applicable to school food service training
5. Professional societies and research institutions involved in food service and related subject areas
6. Selected libraries with which FNIC shares reciprocal arrangements.

Photoduplication: Journals and other noncirculating materials are available for onsite use by other persons working or visiting in the Washington metropolitan area who are qualified researchers or students from the general public. The Center reserves the right to provide photocopy of journal articles or reprints in lieu of loan of the journals which are requested. Inasmuch as only one copy of journals, magazines, and other serial publications is purchased and shelved by the Center, direct loan is not feasible. NO MORE THAN SIX JOURNAL ARTICLES WILL BE PHOTOCOPIED AT ANY ONE TIME FOR ONE PERSON.

## HOW TO BORROW MATERIALS

When ordering materials listed in the Catalogs please order as follows: (see page vi for sample entries)

### Books

| | | |
|---|---|---|
| 1673-76 | How to delegate effectively | HD38.A7 F&N |

### Journal Articles

| | | |
|---|---|---|
| 1261-76 | Diet, Nutrition, and cancer. | Amer J. Clin Nutr.<br>29 (9): 1035-1047, Sept. 1976 |

### Audiovisuals

| | |
|---|---|
| 1678-76 | Behind the line (Film Loop) |

Please address all telephone, written, or other requests to:

The Food and Nutrition Information and
Educational Materials Center
National Agricultural Library, Room 304
Beltsville, Maryland 20705
Telephone: AC 301/344-3719

Free Distribution: Most of the printed publications of the Department of Agriculture, and publications issued by the State Experiment Stations and the State Agricultural Extension Services, may be obtained free of charge by applying directly to the issuing agency. The FNIC does not distribute free publications in single or multiple copies. The Center's collection is used as a lending service and not as a distribution point for publications.

## LIST OF THE CATALOG AND SUPPLEMENTS OF THE FOOD AND NUTRITION INFORMATION CENTER

1. Catalog, Food and Nutrition Information and Educational Materials Center, June 1973 (Accession Numbers 1-73 to 2365-73)
2. Catalog, Supplement 1. Food and Nutrition Information and Educational Materials Center. Published in 1974, this Supplement is a continuation of the June 1973 edition. (Accession Numbers 2366-73 to 4211-73)
3. Catalog, Supplement 2. Food and Nutrition Information and Educational Materials Center, 1975. (Accession Numbers 1-74 to 2605-74)
4. Cumulative Index to the Catalog of the Food and Nutrition Information and Educational Materials Center, 1973-1975. This three-year Cumulative Index contains indexes to citations in the above listed Catalogs (1, 2, 3)
5. Catalog, Supplement 3. Food and Nutrition Information and Educational Materials Center. January - June 1975. (Accession numbers 1-75 to 1113-75)
6. Catalog, Supplement 4. Food and Nutrition Information and Educational Materials Center. July - December 1975. (Accession numbers 1114-75 to 2036-75)
7. Catalog, Supplement 5. Food and Nutrition Information and Educational Materials Center. January - July 1976. (Accession numbers 1-76 to 1240-76)

# ORGANIZATION AND RETRIEVAL

The food service and nutrition profession represents a diverse audience--the State school food service administrator, the district supervisor or manager, the individual school food service personnel, the dietitian, the college teacher, the student or researcher. The Food and Nutrition Information and Educational Materials Center (FNIC) Catalog has been organized to serve the information needs of this audience.

The main sections of the FNIC Catalog are:

1. Bibliography: The bibliography is composed of bibliographic citations of the materials acquired by FNIC prior to the publication of this Catalog. Each citation includes an accession number (i.e., 1501-76). Following the accession number is the title; author; publisher and place or an abbreviated journal title; volume, issue, and inclusive pagination; series number, when appropriate; date of publication; and FNIC's call number. Descriptor terms indicate the subject matter included in the article. An informative abstract or annotation follows each citation.

2. Indexes: Please note: ALL NUMBERS CITED IN INDEXES ARE ACCESSION NUMBERS. Page numbers are given in the Table of Contents.

Subject Index: Descriptor terms appear in an alphabetical index followed by title arranged numerically by accession number.

Personal Author Index: Names of all personal authors are arranged alphabetically, followed by accession numbers of pertinent citations.

Corporate Author Index: Names of all corporate authors are arranged alphabetically, followed by accession numbers of citations.

Title Index: Titles of all citations appear in alphabetical order followed by the accession number.

Media Index: Titles of all audiovisuals are grouped by type of media such as motion pictures, film loops, transparencies, etc.

## How to Identify Material

This Catalog provides several means to identify the materials in the FNIC Collection. The broad subject categories group citations as indicated in the Table of Contents.

When trying to locate a particular document by a specified author title, or on a specific subject, use the indices at the back of the catalog. These indices will aid in locating relevant documents in the main bibliography section of the Catalog.

## Computer Retrieval

The FNIC data base has been included in the National Agricultural Library's magnetic sale tape. Therefore it is possible to search the FNIC data base by using a computer online interactive system. This type of bibliographic searching is currently available through the Lockheed "Dialog" System and System Development Corporation's online bibliographic search service.

Further information on the Lockheed "DIALOG" System is available from Lockheed representatives, Dr. Roger K. Summit, Department 52-08, Building 201, Lockheed Palo Alto Research Laboratory, 3251 Hanover Street, Palo Alto, Calif. 94303, Phone: (415) 493-4411, extension 45034 and Mr. Robert Donati, 405 Lexington Avenue, New York, N. Y., 10017, Phone: (212) 697-7171.

Additional information on the System Development Corporation is available from (West Coast) Ms. Judy Wanger, SDC, 2500 Colorado Avenue, Santa Monica, Calif. 90407. Phone: (213) 393-7277 and (East Coast) Ms. Linda Rubens, SDC, 7929 Westpark Drive, McLean, Va. 22101. Phone: (703) 790-9850.

## SAMPLE CITATIONS

### Book Citation

| | | |
|---|---|---|
| Accession Number | 1673-76 | |
| Title | HOW TO DELEGATE EFFECTIVELY. | |
| | Argyle Publishing Corporation | |
| | Cranford, N. J., Didactic Systems | Place of Publication |
| | 218 p. (1968). | Pagination, Date |
| FNIC Call number | HD38.A7 F&N | |
| | Administrative personnel, Administrator role, Management education, Personnel management, Programed instruction, Supervision. | Descriptor Terms |
| | Argyle programmed instruction. | |
| | Abstract: A person with authority is judged by how he gets the job done: responsibility is commitment to the job and whether or not the job is accomplished. This programed instruction book outlines how to delegate authority for optimal job accomplishment in the context of good communication and employee motivation. It specifies the functions which can be delegated and the pretesting and evaluation of delegation instructions. Methods for obtaining immediate and long-term feedback, performance appraisal, and self-evaluation are included. | Informative Abstract |

### Journal Article Citation

| | | |
|---|---|---|
| Accession Number | 1261-76 | |
| | DIET, NUTRITION, AND CANCER. | Title |
| Personal Author | Emerita N. Alcantara, Elwood W. Speckmann | |
| Journal Title Abbreviation | Amer J Clin Nutr 29 (9): 1035-1047. Sept 1976. | Vol., Issue, Inclusive Pagination, Date |
| Call Number | 389.8 J824 | |
| | Cancer, Health, Metabolism, Nutrition, Physiology. | Descriptor Terms |
| | Abstract: As the second leading cause of death in the United States, cancer is a major public concern today. Cancer incidence varies world wide and tends to change with migration. These epidemiological observations have led to the concept that environmental factors may be important in carcinogenesis. Diet and nutrition are receiving increased attention and the National Cancer Institute, as mandated by the National Cancer Act Amendments of 1974, is playing a major role in expanding research efforts in areas of environmental carcinogenesis and nutrition as related to cancer. These studies will lead not only to better understanding of cancer but also on its influence on diet, physiology and metabolism. | Informative Abstract |

## SAMPLE CITATION

### Audiovisual Citation

| | | |
|---|---|---|
| Accession Number | 1678-76 | Type of Media |
| Title | BEHIND THE LINE (FILM LOOP). | |
| | Chattanooga, Continental Film loop in cartridge. | Corporate Author |
| | 13 min. sd. color. 16 mm. (1970). | Place of Publication |
| FNIC Call number | TX911.3.C8B4 F&N AV | |
| | Cafeterias, Commercial food service, Employee | Description, Date |
| | responsibility, Food service customers, Food | |
| | service workers, Hygiene, Inservice education. | Descriptor Terms |
| | For use in Audiscan projector. | |
| | Abstract: A cafeteria is a unique type of food service because the customer sees every item on the menu before he makes his selection. The employee is the vital link between management and the cafeteria customer. The cafeteria employee should be well groomed, pleasant, efficient, cooperative, and dependable. An employee can sell his product by keeping his station clean, treating each customer as a personal guest, avoiding "parroting phrases" such as "Can I help you?" and serving neatly. He can help customers select a balanced diet and increase sales. "Behind the line" emphasizes team effort, good grooming, and efficient cafeteria service for employees who serve the food. | Informative Abstract |

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Bibliography (Citations)

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Note: Mention of a company name or a proprietary product does not imply endorsement by the U. S. Department of Agriculture National Agricultural Library, Food and Nutrition Information and Educational Materials Center.

# BIBLIOGRAPHY

## CONSUMER EDUCATION

1241-76
THE ABC'S OF MARKETING MARGINS.
Farm Index 15 (3): 12-15. Mar 1976.
A281.8 F22
Farm prices, Food cost, Food economics, Food prices, Marketing, Retailing.
Abstract: The farm-retail price spread, or marketing margin, is the difference between the retail price and farm value. It measures the assembling, processing, transporting, and retailing charges added onto the value of the farm product. The farm-retail price spread is published each month for 45 individual foods, including beef, pork, milk, eggs, and bread. An increase in the price spread does not necessarily mean higher profits, but may be an indication of higher costs in labor and transportation. A price spread analysis includes these factors: product selection, farm value, retail value, conversion factors, and time lags.

1242-76
WEEKEND COMMERCIAL CHILDREN'S TELEVISION - 1975; A STUDY OF PROGRAMMING AND ADVERTISING TO CHILDREN ON FIVE BOSTON STATIONS.
F Earle Barcus
[Newtonville, Mass.] Action for Children's Television 1v. (various pagings). Oct 1975.
HQ784.T4B32 FNB
Advertising, Boston, Charts, Children, Demography, Research, Television.
Abstract: In the format of tables and accompanying text, the author presents the results of monitoring 25.5 hours of Boston commercial television. His report represents an inventory of major aspects of broadcasting to children such as; distribution of characters (both program and commercial) by sex, age, and national origin, extent and nature of violence, and types of products advertised. A chapter is also devoted to the comparison of this 1975 study with a similar 1971 study.

1243-76
THE BREAD BROUHAHA.
Consumer Reports 41 (10): 576-577. Oct 1976.
321.8 C762
Breads, Evaluation, Nutritional quality, Research.
Abstract: A Consumer Report study tested 33 light and dark breads for relative nutritional quality and no one type of bread emerged as the winner. Several questions concerning the study, raised by readers, are answered: Did taste considerations interfere with how much bread was eaten? Would type of bread make a difference if the subject already ate a balanced diet? How can I bake the most nutritious bread? And, is the higher fiber content of whole wheat breads important?

1244-76
CONSUMER CONCERNS AFFECT FOOD PURCHASES.
Farm Index 15 (11): 4-9. Nov 1976.
A281.8 F22
Canning, Consumer attitude, Consumer economics, Consumer satisfaction, Food purchasing, Labeling, National surveys, Surveys, Unit pricing.
Abstract: As a means of gauging how consumer concerns affect food purchases, ERS designed a two-part national survey to assess consumers' behaviors and attitudes toward household health status, food shopping patterns, energy use, labeling information, open dating, unit pricing, away-from-home eating patterns, and home canning. Results from the first part of the nationwide survey are presented in detail. Conclusions include: many consumers use food coupons; many consumers believe that preparing food from scratch is a good way to keep the food budget balanced; consumers are becoming more economy-minded; fewer trips to the food store are being made; and less costly food items are being purchased.

1245-76
THE CONSUMER OFFENSIVE (MOTION PICTURE).
Briarcliff Manor N.Y., Benchmark Films 26 min. sd. color. 16 mm. 1975.
HD801.C6 FNM AV
Consumer advocacy, Consumer attitude, Consumer protection, Consumers, Documentaries, Government role, Industry role, Legislation, Politics.
An ABC close-up.
Abstract: The origins of the consumer movement and the growth of consumer advocacy are explained in this ABC News documentary. The consumer movement had it beginnings in the 1960's with the Nader report on General Motors. The civil rights movement, the ecology movement, the energy crisis, and Watergate have led to widespread public frustration and helped give impetus to consumer groups. Government has responded with consumer legislation such as fair packaging and labeling, motor vehicle safety, and toy safety. The film illustrates the impact of the Nader reports, lobbying, and some grass roots movements in California (San Francisco Consumers Union and the People's Lobby) and A.C.O.R.N., the citizen action group in Arkansas. The consumer movement has transformed into a wide movement with political overtones.

1246-76
TESTING CONSUMERS' FOOD IQ.
Alice E Fusillo
FDA Consumer 10 (4): 28-30. May 1976.
HD9000.9.U5A1
Consumer attitude, Consumer economics, Consumer education, Food economics, Labeling, Nutritional labeling, Unit pricing.
Extract: Do consumers understand and use nutritional labeling? How much do they know about nutrition itself? Do consumers check the list of ingredients on food labels? Do they make use of unit pricing? FDA has been asking these and similar questions to help it develop programs and regulations that will benefit food shoppers. The findings of the FDA's latest survey are provided in a report of the public's knowledge, attitudes, beliefs, and behavior regarding food.

1247-76
ACTIONS--NOT MERE WORDS--CREATE CONSUMER IMAGES OF THE FOOD FIRM.
P C Harper
Food Prod Dev 10 (9): 22, 26. Nov 1976.
HD9000.1.F64
Advertising, Consumer attitude, Consumer economics, Food cost, Food industry, Food purchasing.
Abstract: Corporate advertising by food companies is usually not successful, unless addressed to a very specific market. To the consumer, corporate names are not usually associated with a brand name, and general corporated advertising statements are ineffective. A favorable price/value relationship at the point of sale and in the kitchen produces a healthy corporate image. The market responds to improvement in product value and to long-term shifts in underlying concerns as health, convenience, and cost. Changing values and product strategy are also discussed.

1248-76
HOW SWEET IT WAS.
Farm Index 15 (11): 14-15. Nov 1976.
A281.8 F22
Candy, Chocolate and cocoa, Consumer economics, Food consumption, Food habits, Food preferences, Food purchasing, International foods, Sugar.
Abstract: Candy and confectionary are discussed in relation to taste preference, geographic differences, consumer demand, and food economics. Americans consumed less candy last year than previously, due to higher prices and an upward shift in the average age of the consumer. Chocolate is still the favorite American candy, followed in popularity by hard candy. Differences between European and American ingredients, regional tastes, packaging procedures, and the sugar industry's role are discussed.

1249-76
INSTANT NONFAT DRY MILK.
Consumer Reports 42 (1): 19-21. Jan 1977.
321.8 C762
Acidophilus milk, Guidelines, Instant nonfat dry milk, Milk products, Skim milk, Surveys.
Abstract: Nineteen representative brands of instant nonfat dry milk were rated as to taste, instant dissolvability, cleanliness, and nutrition. The only national brand to win top honors for sensory quality was Alba. But Alba makes up into lumpy skim milk, and costs more than the other tested products. The two other top-rated nonfat dry milks--Ralphs and Super-Valu--are cheaper than Alba but are only regional supermarket brands. An insert discusses the recent claims of acidophilus milk.

1250-76
THE CONSUMER, FOOD AND YOU.
Phyllis Johnson
Food Nutr Notes Rev 33 (1): 3-6. Jan-Mar 1976.
389.9 AU73
Australia, Consumers, Food storage, Government role, Labeling, Merchandise information, Open dating, Testing.
Abstract: The results of a consumer survey by the Australian consumer's group Campaign Against Rising Prices (CARP), indicates that consumers would like to see open date markings on certain foods. The group recommends that the date of manufacture, with appropriate storage information, be stamped clearly on the label and that the keeping qualities of perishables be determined by an impartial laboratory staff. They also suggest that such testing be determined through government laboratories, rather than by technicians from a manufacturing organization.

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1251-76
SUPERMARKET DESIGN: THE TRICKS OF THE TRADE.
Steve Lawrence
Nutr Action 3 (3): 6-8. July 1976.
TX341.N9 F6N
Consumer economics, Food stores, Merchandising, Purchasing.
Abstract: Supermarkets make extensive use of strategies developed by marketing experts for selling more products and increasing profits. Stragetics include: arrangement of the store so as to encourage impulse buying of high-profit items, eye-level merchandising, and pricing methods which create demand or influence buying through psychological appeal. The industry defends these methods as merely efficient product promotion; industry observers contend that they glorify impulse and emphasize the irrational in food buying and meal planning.

1252-76
CONSUMER EDUCATION 101: GF INFORMATION PROGRAM DISCUSSES SAFETY, ADDITIVES, AND NUTRITION.
Barbara K Murray
Food Prod Dev 10 (9): 60, 64. Nov 1976.
HD9000.1.F64
Advertising, Consumer education, Food additives, Food industry, Food processing, Merchandise information, Nutrition education, Nutrition knowledge, Nutritional labeling.
Extract: Consumers will be learning more about complex issues and terminology related to foods they eat from a series of consumer information ads sponsored by General Foods Corp. The company plans to run a monthly series of editorial-type ads in national magazines. These commentaries will deal with the subjects of packaging, nutrient labeling, food additives, chemical composition of foods, quality control standards, and product improvement. The consumer information program will be supported with supplementary publications offered free to consumers upon request.

1253-76
ARE AMERICANS CAREFUL FOOD SHOPPERS?
Joseph E Pearce
FDA Consumer 10 (7): 15-17. Sept 1976.
HD9000.9.U5A1
Consumer economics, Consumer education, Food and Drug Administration, Food purchasing, Merchandise information, Nutritional labeling, Open dating, Surveys.
Abstract: Surveys were conducted by the FDA in 1973 and 1975 to see if American consumers are informed food shoppers. A "careful shopper" score was derived by asking if the consumer used unit pricing, read advertisements for specials, looked for open dating, used nutritional labeling, and made a shopping list. The survey concluded that women tended to be more careful shoppers than men. The 1975 survey also included information on nutrition labeling and its acceptance and use by the public.

1254-76
THE THRIFTY FOOD PLAN.
Betty Peterkin
Nutr Program News p. 1-8. Jan-Apr 1976.
1.982 A2N955
Bibliographies, Food cost, Food exchanges, Food purchasing, Menu planning, U.S. Dept. of Agriculture.
Abstract: The Department of Agriculture has compiled food plans at four levels of cost - thrifty, low, moderate, and liberal. This newsletter contains the charts, shopping list and week's menu for the thrifty plan, along with an explanatory text, a history of the Department's past food plans, a comparison of this food plan with the previous one, and a bibliography of other available information. In order to keep down costs, the thrifty plan often substitutes bread or cereals for meat.

1255-76
RED TAPE ENDANGERS CONSUMER FOOD GOALS.
Esther Peterson
CNI Weekly Rep 6 (47): 4-7. Nov 25, 1976.
TX341.C6 F6N
Consumer protection, Consumers, Federal Trade Commission, Food and Drug Administration, Food industry, Government role, Nutrition knowledge, Nutritional labeling, Regulations.
Abstract: Esther Peterson, president of the National Consumers League and consumer advisor, discusses the governmental red tape hindering effective nutritional labeling. Though encouraged by recent governmental responses to the need for information on food products, Mrs. Peterson believes that the FTC's regulations will be based on incomplete information. The problems of Agricultural Handbook No. 8, labeling on fortified foods only, information on fresh produce, cumbersome language, information dissemination, and advertising definitions are all discussed in relation to nutritional labeling.

1256-76
PROCESSORS WINNING NATIONAL MARKET FOR ONCE-REGIONAL VEGETABLES.
Quick Frozen Foods 39 (6): 34, 36-37. Jan 1977.
389.8 Q4
Beans, Ethnic foods, Leafy green vegetables, Okra, Peas, Southern states, Squash, Vegetables.
Abstract: A full-scale consumer educational/promotion program launched by the Frozen Southern Vegetable Council in March, 1975, is gaining national acceptance for such vegetables as blackeye peas and turnip greens, formerly in limited distribution. Frozen Southern vegetables have a number of distinct advantages: high nutrition, low cost and low calorie count. New and distinctive recipes developed for these traditional staples of Southern cooking have received extensive editorial coverage in major consumer magazines and newspapers.

1257-76
DINERS' RESOLUTIONS--FOOD FOR THOUGHT.
Phillip L Rane
Food Serv Mark 38 (4): 10. Apr 1976.
389.2538 F732
Attitudes, Dining out, Restaurants, Waiters and waitresses.
Abstract: A "declaration of independent dining resolutions" was published in a California newsletter written for travelers. It includes such items as not tipping when the service is rude and inefficient, stabbing the waiter with a fork if he hurriedly takes an unfinished meal or drink, demanding pleasant seating, sending back food if it is bad or not as represented on the menu, and tipping generously when the waiter is friendly and tries to make the dining experience pleasant.

1258-76
DRUG AND FOOD ADVERTISING ON TV.
Frederick J Stare, Et Al
New Engl J Med 295 (6): 343-344. Aug 5, 1976.
448.8 N442
Advertising, Drugs, Foods, Television.
Abstract: A series of four letters to the editor provide commentaries on drug and food advertising on television. Topics given special focus include nutritional labeling, free enterprise, FCC regulations, sale of over-the-counter drugs, drug poisoning of children, and sugar coated breakfast cereals.

1259-76
STUDIES SHOW CONSUMERS FAVOR FROZEN-FRESH MEAT PACKAGING.
Food Eng 48 (10): 74, 76. Oct 1976.
389.8 F737
Attitudes, Beef, Cost effectiveness, Food cost analysis, Food packaging, Frozen foods, Research.
Abstract: Two recent studies, proving contrary to industry assumptions, have shown that consumers react favorably towards a new concept in frozen-fresh meat packaging, and that they would buy these products regularly if available. In another study investigating the economic factors involved in meat packaging, the gross profit potential improvement of frozen-fresh meat over fresh meat was 15.9 cents per pound. Frozen-fresh meat vacuum-sealed in ionomer film retains its excellent fresh-red color, and the frost-free package allows customer inspection from all sides.

1260-76
A CONSUMER GROUP TACKLES THE DAIRY INDUSTRY.
Mrs A E Wallace
Food Nutr Notes Rev 33 (1): 7-8. Jan-Mar 1976.
389.9 AU73
Australia, Consumers, Merchandise information, Milk, Open dating, Quality control.
Abstract: A ten year history of this consumer group's battle to maintain the quality of milk is recorded. Home deliveries are no longer maintained. Milk is now sold solely in cartons, not in bottles. All milk is homogenized.These are the battles that this Australian group has lost,at least temporarily. Some dating codes have been established, however, and the group is still attempting to resolve the other problems.

# NUTRITIONAL SCIENCE AND NUTRITION EDUCATION

1261-76
DIET, NUTRITION, AND CANCER.
Emerita N Alcantara, Elwood W Speckmann
Amer J Clin Nutr 29 (9): 1035-1047. Sept 1976.
389.8 J824
Cancer, Health, Metabolism, Nutrition, Physiology.
Abstract: As the second leading cause of death in the United States, cancer is a major public concern today. Cancer incidence varies world wide and tends to change with migration. These epidemiological observations have led to the concept that environmental factors may be important in carcinogenesis. Diet and nutrition are receiving increased attention and the National Cancer Institute, as mandated by the National Cancer Act Amendments of 1974 is playing a major role in expanding research efforts in areas of environmental carcinogenesis and nutrition as related to cancer. These studies will lead not only to better understanding of cancer but also on its influence on diet, physiology and metabolism.

1262-76
CUSTOMARY FOODS IN NAVAJO DIETS.
Betty B Alford, Emma B Nance
J Am Diet Assoc 69 (5): 538-539. Nov 1976.
389.8 AM34

Dietary surveys, Food habits, Malnutrition, Meal patterns, Morbidity rate, Mortality, Navahos, Nutritional status.
Abstract: Several older studies of Navaho eating habits are summarized which indicate that the Navaho population had a low nutritional status. High incidences of malnutrition, morbidity and mortality in Navaho children from birth to two years were prevalent. Today USDA-donated foods are extremely important to the nutrition and health of the Navaho. The basic meal pattern of families receiving these foods still remains traditional and includes mostly mutton and fresh potatoes.

1263-76
ALL US ANIMALS (FILMSTRIP).
Irvine, Calif., Film Forum 4 filmstrips. color. 35mm. and 4 audiotapes in cassettes. [1975].
TX364.A49
Hygiene, Nutrition, Physical activity, Physical exercise.
With text. Audiotapes m/a, 9 min. each side.
Abstract: Produced for an upper elementary age level audience, this set of four filmstrips appeals to children by using photographs of domestic and wild animals. The basic concept is that all animals (including humans) need to care for their bodies. Animals have certain instincts for their own good nutrition, sleep habits, exercise, and hygiene, but humans have to learn good habits. The exercise filmstrip shows the benefits of proper exercise and explains fatigue. Nutrition is presented with a Basic Four approach. Rest is not a substitute for sleep and boys and girls need 9-10 hours of sleep a night. The cleanliness filmstrip stresses good hygiene and also explains sweat and oil glands. The teacher's guide includes vocabulary words, things to learn and discuss from the filmstrips, and activities.

1264-76
COMMENTARY ON BREAST-FEEDING AND INFANT FORMULAS, INCLUDING PROPOSED STANDARDS FOR FORMULAS.
American Academy of Pediatrics, Committee on Nutrition
Pediatrics 57 (2): 278-285. Feb 1976.
RJ1.P42
Breast feeding, Formulated foods and specialized products, Immunity, Lactation, Standards, Vitamins.
Abstract: The Committee on Nutrition published proposed standards for infant formulas in 1967, in anticipation of a review by the Food and Drug Administration (FDA), directed to all foods for special dietary use, including infant formulas, which were similar to those standards proposed by FDA. In 1976 recommendations are made towardincreasing the practice of breast feeding, where the mother desires it and it is practical. Specific recommendations are made for standards of infant formulas as to calorie, protein, fat, vitamin and mineral levels which apply to both milk-based and milk-substitute infant formulas, when used in place of breast feeding.

1265-76
EXCHANGE LISTS FOR MEAL PLANNING [Rev. ed.]
American Diabetes Association
Washington 24 p. [1976].
TX353.A43 1976 FGN
Caloric modifications, Calorie-restricted diets, Diabetic diets, Diet counselling, Fat-controlled diets, Food exchanges, Protein-fat-carbohydrate modifications, Therapeutic diets.
This booklet must be used and distributed only with the consultation of a diet counselor who may be a registered dietitian, physician, or teaching nurse.
Abstract: The revised exchange lists, which can be distributed only by a diet counselor (registered dietitian, physician, or teaching nurse), have been updated to reflect current medical and nutrition knowledge. The new exchanges emphasize the use of unsaturated fats and skim milk to reduce the incidence of vascular disease among diabetics. Meats are grouped according to fat content. Bold type is used to indicate foods low in saturated fats. There are more stringent controls over the use of group A vegetables which are now counted as 5 grams carbohydrate and 2 grams of protein. The meal plan should be completed by the counselor after consultation with the patient. The exchange lists are colorfully illustrated and easily understood. Each list contains information on nutritive value. A glossary is included.

1266-76
STATEMENT ON SACCHARIN.
American Diabetes Association, Committee on the Use of Therapeutic Agents
ADA Forecast 25 (5): 137. Sept/Oct 1972.
RC658.A1F6 FGN
Diabetes mellitus, Food and Drug Administration, Saccharin, Sugar substitutes.
Extract: A proposal to recommend limitation in the amount of saccharin in the diet appeared in the Federal Register in June 1971. The limitation itself was in accord with a recommendation to the Food and Drug Administration by the National Academy of Sciences/National Research Council, and became effective in February 1972. Studies on the safety of saccharin in experimental animals are proceeding in several laboratories. It is anticipated that results will be available within a number of months, and a further ruling will be made by the Food and Drug Administration.

1267-76
STATEMENT ON HYPOGLYCEMIA.
American Diabetes Association
ADA Forecast 26 (2): 107. Mar/Apr 1973.
RC658.A1F6 FGN
Diabetes mellitus, Diagnosis, Hypoglycemia, Medical treatment.
Abstract: The widespread misunderstanding about hypoglycemia (low blood sugar) has led the American Diabetes Association, The Endocrine Society and the American Medical Association to issue a statement concerning the diagnosis and treatment of disease. Symptoms, causes, types (fed hypoglycemia and fasting hypoglycemia), and treatment are discussed in the statement. Two points are stressed: many common symptoms that plague the American population are not caused by hypoglycemia, and, most conditions of the disease can be easily treated by diet.

1268-76
CARE OF THE CHILD WITH DIABETES.
Ames Company
[Elkhart, Ind.] 24 p. [1975].
RC660.A4 FGN
Carbohydrate metabolism disorders, Children, Diabetes mellitus, Health, Insulin, Metabolic disorders, Physical exercise, Therapeutic and special diets.
Abstract: About one child in every 1200 under the age of ten has diabetes. Juvenile diabetes, which has its onset before age 15, is characterized by insufficient insulin production. The juvenile diabetic almost always requires insulin. There are four cornerstones of good control of diabetes: diet; well-regulated insulin; exercise; and urine testing. The principles and three types of diabetic diets are explained. The most common diet is based on exchange lists. Types of insulin, equipment for injections, sterilization of equipment, and techniques for injection are explained and illustrated. At age 10, most diabetics can give their own injections. Strenuous exercise requires some adjustment in insulin or diet. Urine testing for glucose and ketones is exceedingly important. This is a useful pamphlet for parents of diabetic children as well as professionals who are counseling parents and diabetic children.

1269-76
PROBLEMS POSED BY FOOD ADDITIVES.
M E Amos, J J-P Drake
Journal of Human Nutrition 30 (3): 165-178. June 1976.
389.8 N959
Allergies, Food additives, Food preservation, Food storage, Food-related disorders.
Extract: In evaluating the potential hazards of food additives, it should be recognized that most of these chemicals are necessary for the preservation, storage, and distribution of an adequate food supply. It is doubtful whether these additives contribute significantly to the total number of allergic responses associated with food items. Unfortunately, the true incidence of hypersensitivity to food additives may be only speciously computed on the basis of available case reports. For the most part, these reports are little more than a register of external symptoms and subjective experience of the afflicted individual. A much firmer immunological basis will be required to substantiate the claim that food additives are capable of inducing hypersensitivity responses in man.

1270-76
THE SIGNIFICANCE OF YEASTS AND MOLDS IN FOODS.
A W Anderson
Food Technol 31 (2): 47-51. Feb 1977.
389.8 F7398
Aspergillus, Food contaminants, Legislation, Molds, Mycotoxins, Regulations, Yeast.
Abstract: A brief review is presented of the yeast and mold flora found in common foods and ingredients, the mycotoxins produced, the legal aspects, and the significance of analytical counts. The information regarding the toxic nature of a number of common food fungi indicates an urgent need for better methods of detection and enumeration of fungi contaminating foods. Some standard methods as well as limitations should be suggested as guidelines for both industry and surveillance agencies.

1271-76
COMPREHENSIVE EVALUATION OF FATTY ACIDS IN FOODS.
Barbara A Anderson, Geraldine A Pristrom, John L Weihrauch
J Am Diet Assoc 70 (1): 53-58. Jan 1977.
389.8 AM34
Fatty acids, Food composition tables, Lamb, Veal.
Extract: Representative values have been derived for the lipid and fatty acid contents of lamb and veal. Comphrehensive tabulations of fatty acids in 100-gm. Portions of raw and cooked retail cuts are given. The mean fatty acid profiles of the lean and adipose tissues which were used for computing the fatty acid values in the food tables are presented. The lean tissue lipid of lamb contains a significant amount of caprylic, arachidic, and arachidonic acids which are not present in the adipose tissue. A comparison of beef and veal shows that veal lipid is a richer source of polyunsaturated fatty acids.

1272-76
INDEPENDENCE OF THE EFFECTS OF CHOLESTEROL AND DEGREE OF SATURATION OF THE FAT IN THE DIET ON SERUM CHOLESTEROL IN MAN.
Joseph T Anderson, Francisco Grande, Ancel Keys
Amer J Clin Nutr 29 (11): 1184-1189. Nov 1976.
389.8 J824
Blood analysis, Cholesterol, Clinical investigations, Fatty acids, Males, Saturated fat, Unsaturated fats, Vegetable oils.
Extract: The effect on the fasting serum lipid levels of add-

1273-76

ing daily 291 mg of cholesterol to diets containing 3 mg of cholesterol and equal fat content, but different fatty acid composition, was tested on 12 young men. Addition of cholesterol produced a mean elevation of serum cholesterol of 9 mg/dl in the presence of the saturated diet, and of 8 mg/dl in the presence of the polyunsaturated diet. Both cholesterol elevations were significant but not significantly different from each other. Substitution of the saturated diet for the polyunsaturated diet caused a significant elevation of serum cholesterol which was the same when the substitution was made in the presence or in the absence of added dietary cholesterol.

1273-76
NUTRITION IN NURSING.
Linnea Anderson
Philadelphia, Lippincott 406 p. [1972].
RM216.N84 F&N
Clinical nutrition, Dietetics, Nurses, Nutrition, Textbooks, Therapeutic and special diets, Therapeutic nutrition.
Based on the more technical text, Cooper's Nutrition in health and disease.
Abstract: Designed for nursing students, this text is based on the 15th edition of Cooper's "Nutrition in Health and Disease," written by the same authors. However, it is shorter and less technical and the pathology of diseases has been omitted. Part I discusses the principlesof nutrition. Part II is the application of nutrition to critical periods throughout the life cycle. Part III discusses diet in disease and includes some up-to-date information such as the Type IV hyperlipoproteinemia diet, fat-controlled diets, and calculating diets with exchange lists. Part IV includes food composition tables, height and weight tables, a bibliography, and a glossary.

1274-76
ANTHROPOMETRY IN NUTRITIONAL SURVEILLANCE: AN OVERVIEW.
Pag Bull 6 (2): 12-20. June 1976.
OD431.A1P7 F&N
Anthropometric measurements, Anthropometry, Demography, Infants (To 2 years), Malnutrition, Nutritional status, Nutritional surveys, Preschool children (2-5 years).
Abstract: Relatively simple anthropometry is widely used for the assessment of protein-energy malnutrition by measuring growth, body mass and body composition, often in relation to age. Selected anthropometric indicators can be proposed for gauging nutritional trends in populations. Weight at birth, arm circumference, weight for age, height for age, and weight for height are described as measurement tools forinfants and preschool children. The availability of adequate standards of reference and the treatment of data are discussed. The assessment of nutritional status and its changes in older children and adults is briefly reviewed.

1275-76
AT WHAT AGE IS CHOICE RELEVANT?
Staff Welfare Catering p. 27-28. Sept 1976.
TX946.5.I5 F&N
Buffets, Food habits, Food preferences, Food preparation, quantity, Great Britain, School food service, School lunch, School lunch programs.
Abstract: Incorporating choice into the school lunch program in Britain has helped children learn to select a balanced diet. A buffet meal was introduced to the children, along with the standard balanced school lunch. In its simplest format, the buffet meal contained a roll; the choice of a protein element, such as ham, cheese, or hamburger; a range of salads; potato chips; fruit or cheese and biscuits; and coffee. Children tended to return to buying the standard balanced school meal when it was offered as an alternative to the buffet lunch.

1276-76
ATHLETIC FEEDING: WHAT'S THE SCORE?
Sch Foodserv J 30 (10): 38. Nov/Dec 1976.
389.8 SCH6
Athletes, Carbohydrates, College food service, Diets for athletes, Special groups, diets, Therapeutic and special diets.
Extract: Athletes place extraordinary demands on their bodies. Not only do they need a well-balanced diet, they also need extra calories to maintain their energy and endurance. Foodservice people have always known that nutrition plays a vital role in both intellectual and physical development. Yet, there often is little cooperation between school boards and school managers. A sophisticated athletic feeding program is built on the premise that to maintain peak performance, an athlete needs a diet well balanced in carbohydrates, fats, and protein.

1277-76
EFFECTS OF RAPID INCREASE OF PHENYLALANINE INTAKE IN OLDER PKU CHILDREN.
Ardis S Beckner, Willard R Centerwall, Lottie Holt
J Am Diet Assoc 69 (2): 148-151. Aug 1976.
389.8 AM34
Phenylalanine-restricted diets, Phenylketonuria, Protein modifications.
Abstract: Twelve children formerly on strict lowphenylalanine diets were allowed to change to a moderateprotein diet over a five-week period. They were evaluated periodically for phenylalanine intake, serum phenylalanine levels, activity, irritability, growth and intelligence. In nine cases, the levels are staying at about 20 mg per 100 ml per day or less. Of the other three, one has had behavioral problems and excessive weight gain. The authors conclude that all the children involved in this diet change have done well.

1278-76
THE SEVEN WONDERS OF A SLICE OF BREAD.
Maude Behrman
ADA Forecast 9 (5): 104. Sept/Oct 1956.
RC658.A1F6 F&N
Breads, Diabetic diets, Protein-fat-carbohydrate modifications, Recipes, Therapeutic and special diets.
Abstract: Seven different varieties of serving bread to the diabetic are suggested, with complete recipes for Bread Custard, and Apple Betty included. Some of the serving suggestions include making buttered croutons, broiling strips of bread with grated cheese, preparing old-fashioned milk toast, and melting cheese on toast with a bacon and tomato topping. Exchanges permitted for a slice of bread in the diabetic diet are discussed, including such bread products as matzoth, graham crackers, thin crackers, and pumpernickel.

1279-76
HOW TO USE FAT IN YOUR DIET.
Maude Behrman
ADA Forecast 17 (3): 7-11. May/June 1964.
RC658.A1F6 F&N
Diabetic diets, Diets for special conditions, Fats and oils, Food composition tables, Protein-fat-carbohydrate modifications, Recipes, Saturated fat, Unsaturated fats.
Abstract: The "food exchange system" defines a "fat exchange" as an amount of food containing five grams of fat and little or no protein or carbohydrate and a "meat exchange" as containing five grams of fat as well as seven of protein. Certain fat, meat, and milk exchanges are listed. Fat in the diet can be controlled in two ways: restricting the amount of fat-containing foods and changing the type. The second method is described in detail with a discussion of saturated and unsaturated fats and oils. Low fat recipes are included for baked salmon steak, savory rice, seafood macaroni, homemade mayonnaise and chive dressing.

1280-76
PROTEIN IN THE DIET.
Maude Behrman
ADA Forecast 16 (2): 5-8. Mar/Apr 1963.
RC658.A1F6 F&N
Diabetic diets, Diets for special conditions, Food composition tables, Frankfurters, Measurement, Protein foods, Protein-fat-carbohydrate modifications, Proteins, Recipes.
Abstract: Diets prescribed for diabetics calculate the body need for protein as one gram for each kilogram of body weight. The protein contents of food types in an average daily diet are presented in a table. The difficulties in determining protein content in meats and fish include fat content and weight determination. Lean meats, a small postal scale and nonstick coated cooking utensils are suggested to cut down unnecessary fat and measure food protein content correctly. Recipes are included for franks, bacon and beans, frankfurters with Spanish rice, and a St. Patrick's Day luncheon including pepper and pot cheese salad.

1281-76
FOOD PREFERENCES OF MALES AND FEMALES.
A E Bender
Proc Nutr Soc 35 (2): 181-189. SEpt 1976.
389.9 N953
Canada, Females, Food preferences, Great Britain, Males, Sex (Characteristics), United States.
Abstract: It is uncertain whether there are any clear differences in food preferences between the sexes. Many studies are mentioned on topics such as preference for sweets, cheese versus sweet desserts, taste preference between offered foods, meals consumed, food preferred or disliked, and breakfast eating habits. Two national surveys in the U.S. and Canada, and the influence of nutrition knowledge on eating habits, are described. The only firm conclusions appearing in the scattered literature are that women have a greater preference for fruit, a lesser preference for milk, and a more adventurous palate, and that more men eat a cooked breakfast (in Great Britain).

1282-76
THE FACTS ABOUT FOOD.
Arnold E Bender
New York, Oxford Press 176 p. 1975.
TX353.B43 F&N
Food habits, Food sources, Food technology, Foods, Great Britain, Health, Nutrition concepts, Social factors, World problems.
Opus 73.
Abstract: Although written for a British audience, the American reader can enjoy this introduction to the science of nutrition, especially for comparative purposes. Some of the comparisons could be the differences between the American RDA and the British RDI (Recommended Dietary Intake), food labeling, recommended dietary fat intake, and European food habits The author, an authority on protein nutrition, has included two chapters related to world food problems. Some of the other topics are nutrition as a science; diagnosis of malnutrition; some history of nutrition; taboos; the Common Market; food technology; and diet and disease. Social factors of food and nutrition are integrated throughout the book.

1283-76
FOOD FOR A HEALTHY MOTHER AND BABY.
Alice M Bergevin, Margaret E Woehrle
Ross Laboratories, Columbus, Ohio
Columbus, Ohio [6] p. [1974].
RJ216.B4 F&N
Basic Four, Breast feeding, Infant formula, Iron, Nutrition, Pregnancy and nutrition, Pregnant women.

Abstract: Succint information is given to the pregnant woman in order to help her have a healthy baby. The pregnant woman is advised to eat the basic 4 which are enumerated, follow the doctor's instructions, and get plenty of rest. The baby depends on the mother after birth for all its needs including food. Breastfeeding is good but, if the infant is not breastfed, the prepared infant formula with iron will help the baby grow and be healthy. This illustrated booklet is intended as a handout for pregnant women.

1284-76
BETTER PLANNING BETTER MEALS.
College Station, Miss. 2 p. 1976.
TX728.B4 F&N (Mississippi. State University. Cooperative Extension Service. Information sheet 776)
Basic Four, Consumer education, Family health, Homemaking skills, Meal planning, Menu planning, Planning, Time management.

Abstract: Good planning can influence the health and well-being of one's family. Written for homemakers, this information sheet gives the advantages of planning ahead--more nutritious and interesting meals, shopping and cooking timesaving, and better money use. Points to consider in meal planning are outlined: contrast, nutritional needs, food cost, cooking ability, and time. A Basic Four guide and a checklist to measure meal nutrient content and appetite appeal are included. Plans do not have to be written on paper. Grocery lists, recipe files, and files of successful menus are, however, written plans which can save time and money.

1285-76
DIETARY FIBER--IN HISTORICAL PERSPECTIVE.
Franklin C Bing
J Am Diet Assoc 69 (5): 498-505. Nov 1976.
389.8 AM34
Cellulose, Etiology, Fiber, Food-related disorders, History.

Abstract: This review provides a brief critique, from the viewpoint of a laboratory experimenter, of what has been done and what might be done to obtain a better understanding of the components of dietary fiber and their metabolic behavior in health and disease. The nature and properties of some dietary fiber components are described: cellulose, lignin, hemicelluloses and pectin. Measurement, nomenclature and sources of dietary fiber are reviewed. Problems for further research are enumerated. Charts list diseases and conditions associated with low fiber diets and the approximate dietary fiber content of several high-fiber products.

1286-76
FEEDING CHILDREN IN THE NEW AGE.
Donna Boss
Food Management 11 (11): 54-57. Nov 1976.
TX341.F69
Child care, Child nutrition, Children, Desserts, Hospital food service, Institutional feeding, Plate waste, Recipes, Special groups, diets.

Abstract: One of the main concerns at the Children's Hospital Medical Center in Boston is making the child's mealtime pleasant, so that he will eat. Though nutrition education is important, the short time spent during the hospital stay is geared to giving the child bright, tasty, and familiar foods. Smile cookies, colorful cupcakes, birthday cakes, and gingerbread men are all used to help the child overcome the trauma of his hospital visit. Several quantity tested institutional recipes are included: escalloped macaroni, Salisbury steak, gingerbread man cookies, chocolate cream cake roll and various sauces.

1287-76
FACTORS INFLUENCING COOKING LOSSES FROM MEAT.
P E Bouton, P V Harris, W R Shorthose
J Food Sci 41 (5): 1092-1095. Sept/Oct 1976.
389.8 F7322
Cooking methods, Food preparation, Food waste, Meat, Temperature.

Extract: Cooking losses from cold-shortened muscle samples with normal pH, cooked at 80 degrees C, are significantly greater than those obtained from stretched muscle samples of the same fiber length. Samples of nearly identical dimensions but different fiber lengths showed significantly greater losses when fibers were less than 4 cm long. The cross-sectional area of muscle samples was shown to have nearly as large an effect on cooking loss as muscle fiber lengths.

1288-76
INFANT NUTRITION IN EAST HARLEM.
Jean Bowering
Human Ecol Forum 6 (4): 17-19. Spring 1976.
GP1.H8 F&N
Cultural factors, Expanded Food and Nutrition Education Program, Food beliefs, Infant diets, Infant feeding, Low income groups, New York City, Nutrition aides, Nutrition education.

Extract: Nutrition aides had already proved their effectiveness in helping low-income homemakers all over the United States. The East Harlem program was no exception. The research showed there are ethnic differences in infant feeding patterns. The advice given by doctors and nutritionists should take these differences into account. In delaying the introduction of whole milk in infant diets, in encouraging a varied diet and in boosting iron intakes, families visited by nutrition aides rated higher than families who weren't.

1289-76
WHAT THE CONSUMER KNOWS ABOUT NUTRITION. NUTRITION MYTHS AND REALITIES.
Marlene Brell
Food Nutr Notes Rev 33 (1): 12-15. Jan-Mar 1976.
389.9 AU73
Australia, Consumers, Cultural factors, Food beliefs, Food preferences, Nutrition education, Surveys.

Abstract: The Australian Food and Drug Administration'ssurvey revealed the need for significant educational efforts concerning nutrition. Certain foods have more favorable images, the survey noted. These are meat, fish, milk, cheese and eggs. Poultry and cereals have unfavorableimages. Persons with less food money, the author points out, should be more aware of the role of bread and cereals. Other possible solutions to dispel various food myths were also suggested.

1290-76
ORAL CALCIUM SUPPLEMENTATION IN PREMATURE AND ASPHYXIATED NEONATES.
David R Brown, I-Wen Chen, Reginald C Tsang
J Pediatrics 89 (6): 973-977. Dec 1976.
RJ1.A453
Biochemical effects, Calcium, Hormones, Hypocalcemia, Infants (To 2 years), Supplements (Nutrient).

Extract: Biochemical and hormonal effects of oral calcium supplementation in premature and asphyxiated neonates during the first few days of life are described. Eight pairs of infants were matched for gestational age and one-minute Apgar score. One member of each pair served as a control and the other was given supplemental oral calcium (75 mg/kg/24 hr) beginning at 12 and ending at 72 hours of age. In patients at risk for hypocalcemia, prospective use of oral calcium supplements during the period when there is inadequate calcium intake from feedings may prevent hypocalcemia. This appears to be without deleterious effect on measurable chemical and hormonal factors important in calcium homeostasis, and results in maintenance of higher serum calcium levels after supplementation has been discontinued.

1291-76
HOSPITAL CHILL FOODSERVICE SYSTEMS: ACCEPTABILITY AND MICROBIOLOGICAL CHARACTERISTICS OF BEEF-SOY LOAVES WHEN PROCESSED ACCORDING TO SYSTEM PROCEDURES.
W L Bunch, M E Matthews, E H Marth
J Food Sci 41 (6): 1273-1276. 1976.
389.8 F7322
Beef-soy loaves, Chilling, Evaluation, Food quality, Ground beef, Hospital food service, Microbiology, Soybeans.

Extract: Preparation and service of food as practiced in hospital chill foodservice systems were simulated. Beef-soy loaves, containing 25% rehydrated textured soy crumbles and 75% ground beef, were baked at 60 degrees C in a convection oven operating at 121+/- 8 degrees C; stored chilled at 5+/- 3 degrees C for 24, 48, or 72 hr; portioned; held chilled at 5+/- 1 degree C for 2 hr., and then heated in a microwave oven for 55 sec to achieve an internal temperature of 80 degrees C just before the products were evaluated by a consumer panel. Overall acceptability scores for the final product were almost identical, regardless of the length of chilled storage at 5+/- 3 degrees C. Viable bacteria remained in the center of product after the loaves were heated to 60 degrees C, stored at 5+/- 3 degrees C for 24-72 hr, portioned, held chilled at 5+/- 1 degree C for 2 hr, and portions heated to 80 degrees C.

1292-76
SURGICAL DISEASE AND FIBRE-DEPLETED DIETS.
Denis P Burkitt
J Can Diet Assoc 37 (4): 232-233, 236-238. 1976.
389.9 C1632
Consistency modifications, Diets for special conditions, Etiology, Fiber, Gastrointestinal disorders, Nutrient intake.

Abstract: Several common diseases related to low fiber diets are discussed: diverticular disease of the colon, appendicitis, varicose veins, hemorrhoids, hiatus hernia and cancer of the colon and rectum. Circumstances responsible for pressure changes, factors determining fecal volume and consistency, confirmatory evidence from epidemiological studies and some other diseases related to fiber-depleted diets are described. Lack of dietary fiber is an easy to alleviate condition, and two courses are open: (1) the restoration of, or added substitutes for, the removed fiber, or (2) a return to a diet in which the fiber is retained. A compromise between the two would be most acceptable.

1293-76
ECONOMIC DEVELOPMENT--NOT ALL BONUS.
Denis P Burkitt
Nutr Today 11 (1): 6-13. Jan/Feb 1976.
RA784.N8
Africa, Breakfast cereals, Disease prevention, Economic influences, Fiber, Gastrointestinal disorders, Negroes, Population trends, United States.

Abstract: Many diseases are associated with economic development and consequently have their maximum prevalence in the more

1294-76

affluent western nations. These include: diverticular disease of the colon, ischaemic heart disease, gallstones, hiatus hernia, obesity, appendicitis, cancer of the colon and rectum, varicose veins, phlebitis, and pulmonary embolism. All these diseases are rare and, in some instances, virtually unknown in communities still living largely in a traditional manner. Lack of dietary fiber can be a cause of all these conditions and ways to increase it in the diet are stressed. Charts depict disease frequencies between several populations, diagrams describe irregular gastrointestinal conditions and photos show the fiber content of nine breakfast cereals.

1294-76
HUMAN NUTRITION; A TEXTBOOK OF NUTRITION IN HEALTH AND DISEASE. 3d ed.
Benjamin T Burton
New York, McGraw-Hill 530 p. [1976].
QP141.H4 1976 F&N
Deficiency diseases and disorders, Diet therapy, Diets, Health, Nutrient functions, Nutrient sources, Nutrients, Nutrition, Physiology.
Formerly The Heinz handbook of nutrition, QP141.H4 F&N.
Abstract: This most recent edition of a well-known handbook is written for teachers and students of nutrition and medicine, and for health professionals. It attempts to present in one volume the current consensus on nutrition and its application in health and disease. The first two parts deal with basic physiology and biochemistry, as they relate to food intake and utilization; and a discussion on nutrients, including their sources, metabolism, physiology, and interrelationships. The third part covers nutritional requirements and needs during the different stages of the life cycle. The relationship between nutrition and specific diseases and the practical therapeutic and preventive aspects of special diets are discussed in the fourth section. The last part covers Nutrition in Emergencies, Food Poisoning and Food Toxicology, Nutrition and Modern Food Technology, and Nutrition in Relation to Community Health. Tabular information is given throughout the book, and sample menus for many of the diets are included.

1295-76
THE NUTRITIVE VALUES OF CALIFORNIA PRUNES. 6th ed.
California Prune Advisory Board
San Francisco 16 p. 1973.
TX558.P7C3 1973 F&N
California, Energy, Food composition tables, Minerals, Nutrient values, Potassium, Prunes, Research, Vitamins.
Abstract: Written for nutrition and health professionals, this sixth edition begins with facts about California prunes--history, varieties, harvesting and dehydration, sizes, and packaging. Scienfific literature and about to be published research concerning prunes are abstracted. Each of the abstracts is expanded in the text. There is a bibliography of cited literature. Prunes are a mild laxative. The chemical or chemicals causing laxation have not yet been identified. Prunes are a good source of Vitamin A. They also contain thiamine, pantothenic acid, riboflavin, niacin, and vitamin B6. The caloric value of prunes is 2.2 calories/gram of edible portion or 216 calories per 100 grams. Prunes are high in potassium and low in sodium making this fruit a valuable food for patients on diuretics and sodium restricted diets. There is a chart comparing the mineral content of prunes and twelve other fruits.

1296-76
DIETARY ADEQUACY, FEEDING PRACTICES, AND EATING BEHAVIOR OF CHILDREN WITH DOWN'S SYNDROME.
Susan D Calvert, Virginia M Vivian, Gene P Calvert
J Am Diet Assoc 69 (2): 152-156. Aug 1976.
389.8 AM34
Child nutrition, Down's syndrome, Mental retardation.
Abstract: Forty children with Down's syndrome (mongolism), who live at home, were surveyed for daily nutritional intake. Approximately half of the children ate foods providing less than the recommended allowances for food energy, calcium, iron, vitamin A, and thiamin. Three-fourths exceeded the allowance for protein and ascorbic acid. About half received vitaminmineral preparations daily. The authors suggest that dietitians be available to counsel parents and assist in providing foods of high nutritional value.

1297-76
NUTRITIONAL BELIEFS AND PRACTICES IN PRIMIGRAVID MEXICAN-AMERICAN WOMEN.
Jose Cardenas, Charles E Gibbs, Eleanor A Young
J Am Diet Assoc 69 (3): 262-265. Sept 1976.
389.8 AM34
Females, Food beliefs, Mexican-Americans, Nutrition knowledge, Nutrition policy, Nutritional deficiencies, Pregnancy diets, Recommended Dietary Allowances.
Extract: Young Mexican-American women were interviewed and assessed nutritionally at their first obstetrical visit in a city-country hospital. About half had an intake of less than the recommended allowance for one or more nutrients or were anemic. Most demonstrated little accurate information concerning foods as sources of nutrients. Confusion was shown in answers to questions concerning newborn birthweight, diet, and maternal weight gain. Fundamentals of prenatal education must begin with foods and their relative values.

1298-76
EGGS AND CHOLESTEROL.
J A Carnie
Lancet 1 (7970): 1182. May 29, 1976.
448.8 L22
Cardiovascular disorders, Cholesterol, Eggs, Nutrition, Therapeutic and special diets.
Abstract: A commentary on the work of the British Cardiac Society and the Royal College of Physicians in the area of coronary heart disease focuses on the fact that there is much evidence supporting the idea that high cholesterol levels are a factor in heart disease and eggs are a chief source of cholesterol. However, recent tests have concluded that high egg consumption has not resulted in an increase of cholesterol levels.

1299-76
ASSESSING CHANGE--PRONENESS AND NUTRITION-RELATED BEHAVIORS.
Betty R Carruth, Margaret Mangel, Helen L Anderson
J Am Diet Assoc 70 (1): 47-53. Jan 1977.
389.8 AM34
Attitudes, Behavior, Individual characteristics, Nutrition knowledge.
Extract: A selected group of Nutrition Education Assistants (NEAs) in the Missouri Expanded Food and Nutrition Education Program (EFNEP) participated in a study to determine: (a) if a significant relationship existed among nutritional knowledge, attitudes, personality traits, and nutrition-related behaviors; and (b) if so, which of the variables or combination thereof is the best predictor of nutrition-related behaviors. Results indicate that increasing age was associated with decreasing nutrition-related behavior scores, and flexibility in attitude and in personality was associated positively with documented behaviors. It is recommended that more research focus on attitudes and personality traits that inhibit flexibility and, subsequently, nutrition-related behavior.

1300-76
CEREALS - A FOOD FOR TODAY; TEACHER'S FOLDER/INTRODUCTORY UNIT - CONSUMER EDUCATION AND NUTRITION [rev. ed.]
Cereal Institute, inc.
[Chicago] 1 portfolio. illus. [1974].
TX395.C41 1974 F&N
Breakfast cereals, Consumer education, Elementary school curriculum, Instructional materials, Junior high schools, Nutrition education, Nutritional labeling, Packaging, Worksheets.
Abstract: Instructional aides for upper elementary grade and junior high teachers involved in nutrition and consumer education are presented. Two duplicating master worksheets are included; nutrition labeling and nutrients throughout the day, along with a teacher's reference booklet. Emphasis is placed on the use of nutrition labeling on packaged foods, the importance of nutrients from many foods, and the key steps in manufacturing a processed food.

1301-76
THE DIET OF PREGNANT TEENAGERS.
Nan Chachere, Harvye Lewis Singleton, Jessie J Parker
J Home Econ 68 (4): 43-45. Sept 1976.
321.8 J82
Adolescents (12-19 years), Females, Pregnancy diets, Statistical analysis.
Abstract: According to statistics from the Department of Health, Education, and Welfare, the number of pregnant teenagers may well equal one million by 1977. This study, conducted in Louisiana, showed the nutritional habits of 51 pregnant teenagers, which the author feels are indicative of most pregnant adolescents' nutritional habits. 45 of the girls had diets that failed to meet two-thirds of the RDA for any one or more nutrients, including critical ones. A nutrition education program specifically for pregnant teenagers was suggested.

1302-76
THE EFFECT OF CULTURALLY DETERMINED SATIETY MEANING ON FOOD PRACTICES.
E Chong, N Molowaty, M Krondl
J Can Diet Assoc 37 (4): 245-249. 1976.
389.9 C1632
Appetite, Chinese-Canadians, Cultural factors, Food habits, Food intake, Food preferences, Hunger, Satiety, Ukranian-Canadians.
Extract: Individuals' food meaning relating to satiety of 36 food items, and the effect of satiety meaning on food choice, have been investigated in two culturally distinct groups, Chinese and Ukranian. It was found that culture does influence the satiety meaning of food. The results enable ranking of the studied foods according to the satiety meaning in both populations. Correlations between satiety meaning and frequency of food usage were insignificant, which confirms satiety is not a dominant motive in selecting foods when food supply is relatively abundant, but should be considered in counselling members of culturally distinct populations.

1303-76
DRUGS AND VITAMIN DEFICIENCY.
F Clark
Journal of Human Nutrition 30 (5): 333-337. 1976.
389.8 N959
Ascorbic acid, Drugs, Drugs hypersensitivity, Folic acid, Vitamin A, Vitamin B complex, Vitamin D, Vitamin deficiencies, Vitamin K.
Abstract: Many drugs can cause adverse reactions that concern

human nutritionists. Specific complications of drugs and alcohol that can cause deficiencies of the following vitamins are described: thiamin, riboflavin, pyridoxin, cyanocobalamin and hydroxycobalamin (Vitamin B12), folic acid, ascorbic acid, Vitamin A, Vitamin D and Vitamin K.

1304-76
FOOD, NUTRITION AND YOU.
Fergus M Clydesdale, Frederick J Francis
Englewood Cliffs, N.J., Prentice-Hall 248 p. [1977].
TX345.C5 F&N
Food additives, Food supply, Foods, Gardening, Health, Hunger, Nutrification, Nutrition, World problems.
Extract: Designed as a guide to all aspects of food and its relationship to acceptance, nutrition, and health, the book examines nutrition as it pertains to an individual's daily needs as well as to the problems of the world food supply. The book deals with the individual, and aspects of, personal diets; it covers the problems of world hunger and offers possible solutions in terms of available food. The book provides an analysis of the benefits of and arguments against organic gardening, food additives, natural toxicants, and fad diets. It considers a variety of problems, such as over-feeding in some countries in contrast to starvation in others. It offers guidance in calculating energy expenditure versus caloric intake and in improving dietary habits as well as in choosing more beneficial foods. Solutions to world feeding are proposed with serious consideration of the nutritional resources in the sea and in vegetable protein. This includes an overview of developing nations and their food problems.

1305-76
CANDY IS EVERYBODY'S SECRET PASSION.
Martin Cohen
Today's Health 54 (2): 18, 20-21, 52-54. Feb 1976.
449.8 H993
Candy, Chocolate and cocoa.
Abstract: Although almost everyone loves candy, many harbor guilt feelings on the subject, perhaps because candy has been made the scapegoat for several health problems, including dental caries and overweight. Americans spend some $3 billion a year on candy which is available in more than 2,000 different kinds in the United States alone. Chocolate accounts for 65 percent of the candy consumed and can be purchased in prices ranging from the inexpensive Hershey bar to the $8.00 a pound Godiva chocolates.

1306-76
FOOD ADDITIVES AND HYPERKINESIS: A CONTROLLED DOUBLE-BLIND EXPERIMENT.
C Keith Conners, Et Al
Pediatrics 58 (2): 154-166. Aug 1976.
RJ1.P42
Child nutrition, Food additives, Hyperkinesis, Hyperkinetic (hyperactive) children, Special groups, diets.
Extract: A double-blind crossover trial involving a control diet and a diet eliminating artificial flavors, colors, and natural salycylates was conducted on 15 hyperkinetic children. Teachers and parents observed the children, using standardized rating scales. The conclusion is reached that this "K-P" diet may reduce hyperkinetic symptoms, though this result is advanced with caution in view of several features inherent in the present study which need further evaluation.

1307-76
FOOD IRON ABSORPTION IN HUMAN SUBJECTS. III. COMPARISON OF THE EFFECT OF ANIMAL PROTEINS ON NONHEME IRON ABSORPTION.
James D Cook, Elaine R Monsen
Amer J Clin Nutr 29 (8): 859-867. Aug 1976.
389.8 J824
Iron, Iron balance studies, Nutrition, Proteins, Research.
Extract: Multiple radioiron absorption measurements in 70 volunteers evaluated the ability of various animal protein to enhance the absorption of dietary nonheme iron. Of two basic test meals, the first was a standard meal of high iron availability containing beef muscle. The second was a semisynthetic meal of low iron availability containing ovalbumin. Substitution of beef, lamb, pork, liver, fish and chicken for the ovalbumin in the sannisynthetic meal resulted in a significant, 2-fold to 4-fold increase in iron absorption whereas no increase was observed with milk, cheese, or egg.

1308-76
VITAMIN C AND ACUTE ILLNESS IN NAVAJO SCHOOLCHILDREN.
John L Coulehan, Et Al
New Engl J Med 295 (18): 973-977. Oct 28, 1976.
448.8 N442
American Indians, Ascorbic acid, Children, Navahos, Respiratory disorders.
Extract: A double-blind trial of vitamin C versus placebo among 868 Navajo schoolchildren was conducted to evaluate the usefulness of vitamin C in managing the common cold. There was no difference in number becoming ill, number of episodes or mean illness duration between the groups. Children receiving vitamin C had fewer throat cultures yielding beta-hemolytic streptococcus, but no difference in overall complicated illness rate. Plasma ascorbic acid levels were higher in the vitamin group 25 to 26 hours after supplementation. Children with high plasma ascorbic acid concentrations had longer mean illness than those with low levels. Vitamin C does not seem to be an effective prophylactic or therapeutic agent for upper respiratory illness.

1309-76
PLASMA GLUCOSE AND INSULIN RESPONSES TO ORALLY ADMINISTERED SIMPLE AND COMPLEX CARBOHYDRATES.
Phyllis A Crapo, Gerald Reaven, Jerrold Olefsky
Diabetes 25 (9): 741-747. Sept 1976.
RC658.A1D5
Blood glucose level, Carbohydrate metabolism disorders, Carbohydrate modifications, Diabetes mellitus, Diabetic diets, Insulin, Starch.
Abstract: The effect of orally administered glucose, sucrose, and various starches on the postprandial glucose and insulin responses, when given alone in a drink and when given in combination with other nutrients in a test meal, were studied in nineteen subjects. Results show that the plasma glucose and insulin responses following oral glucose, either drinks or meals, are higher than the responses following starch ingestion. Simple carbohydrates appear to cause a greater and faster rise in postprandial glucose and insulin responses than do more complex carbohydrates.

1310-76
NUTRITION SCIENCE: AN OVERVIEW OF AMERICAN GENIUS.
William J Darby
Agricultural Research Service
Washington, U. S. Government Printing Office 39 p. [1976].
TX353.D3 F&N
History, Nutrition, Research.
Presented in cooperation with the American Dietetic Association at its 58th annual meeting, San Antonio, Texas, October 21, 1975.
Abstract: Two hundred years ago, Lavoisier, Priestley, and Scheele demonstrated the nature of oxygen and oxidation thus marking the beginnings of nutrition science. William J. Darby traces the development and history of nutrition science in its Bicentennial year and discusses not only the discoveries of famous scientists, but also the contributions of government, industry, medical, scientific, and professional organizations, and foundations to nutrition knowledge.

1311-76
NUTRITION AND ATHLETIC PERFORMANCE.
Ellington Darden
Pasadena, Calif., Athletic Press 208 p. [1976].
TX361.A8D3 F&N
Athletes, Diets for athletes, Diets for special conditions, Exercise, Health, Nutrition, Physical activity, Physical education, Physical health.
Abstract: The author, a former Baylor University athlete , wrote this book primarily for athletes, coaches, trainers, and physical educators. Approximately half of each chapter is presented in a question and answer format. The author often illustrates his points by using examples of diets consumed by famous athletes. The text gives a non-technical explanation of nutrition as a science, assessment of nutritional status, and the Recommended Dietary Allowances. There are sample menus and discussions of nutrients. One chapter is devoted to the nutritional needs of the female athlete. The final chapter includes a discussion of meal composition and performance. Here the author illustrates "carbohydrate-loading," a dietary program for athletes participating in strenuous events lasting longer than 45 minutes. The appendix lists a bibliography of basic nutrition references and medical and sports articles.

1312-76
HUMAN MILK VERSUS COW'S MILK.
S J Darke
Journal of Human Nutrition 30 (4): 233-238. Aug 1976.
389.8 N959
Breast feeding, Food composition, Food-related disorders, Immunity, Infant feeding, Infants (To 2 years), Milk.
Abstract: A technical examination of the nutritional and biological components of cow's milk versus human milk, in relation to infant feeding, is presented. Human milk is superior to cow's milk for the infant and also provides protection against infection due to specific antibodies derived from the mother. Human milk also provides all the necessary nutrients, in the correct proportions, to provide for the maintenance, growth, and maturation of an infant to about six months of age. Specific differences in the composition of cow's milk and medical problems that are associated with these differences are discussed.

1313-76
IRON FORTIFICATION IN BREAKFAST CEREAL.
Joe T Davidson, M E Russo
Cereal Foods World 21 (10): 534-536, 555, 561. Oct 1976.
59.8 C333
Breakfast cereals, Dietary standards, Fortification, Fortified foods, Iron, Iron-deficiency anemia, Nutrient requirements.
Extract: Iron-deficiency anemia is primarily the result of insufficient iron intake and/or the poor assimilation by the body of the iron source. Although other nutritional diseases have been virtually eliminated in the U.S. through food enrichment programs, iron-deficiency anemia, as measured by below normal hemoglobin levels, is still very prevalent and is not confined to the poor of this country. Changing dietary patterns and regulatory restrictions on other food groups have caused a greater emphasis to be placed on breakfast cereals as the means to meeting dietary iron requirements. Opportunities exist today for the cereal industry to increase iron levels in many products and to upgrade the nutritional quality of the iron sources used.

1314-76
METABOLISM OF VITAMIN D: CURRENT STATUS.
Hector F DeLuca
Amer J Clin Nutr 29 (11): 1258-1270. Nov 1976.
389.8 J824
Clinical investigations, Metabolism, Vitamin D.
Abstract: New information on the functional metabolism of vitamin D3 is summarized. Topics include: production of vitamin D3 in the skin, the 25-hydroxylation of vitamin D3, renal hydroxylation of 25-OH-D3 to 1,25-dihydroxyvitamin D3, the 24-hydroxylation of vitamin D compounds, regulation of renal hydroxylases, metabolism of 1,25-(OH)2D3, metabolism of 1a-hydroxyvitamin D3, mechanism of action of 1,25-(OH)2D3 and receptor hypothesis, 1,25-(OH)2D3-like substances in plant extracts, 25,26-Dihydroxyvitamin D3, metabolism of vitamin D2 and excretion of vitamin D.

1315-76
REALITIES OF NUTRITION.
Ronald M Deutsch
Palo Alto, Calif., Bull Pub. Co. 405 p. illus. [1976].
TX354.D4 F&N (Berkeley series in nutrition)
Food beliefs, Food habits, Nutrition, Nutrition education, Nutrition knowledge, Textbooks.
Abstract: Lavoisier's quote, "Life is a chemical function", is the guiding principle used throughout this book. Against known chemical needs of the human body, the author tests fad diets, large doses of vitamins, large protein consumption, and other habits of Western man. Calling on history to supply countless myths about the magical powers of food, the author explains how many of our modern beliefs about nutrition are also myths.

1316-76
INDIGENOUS SNACK FOODS COULD PLAY KEY ROLE IN INDIA'S NUTRITION PROGRAMS.
Rajammal P Devadas
Snack Food 65 (9): 16-17, 40-41. Sept 1976.
389.8 C84
Corn-soy-milk, Costs, Dietary supplements, Formulated foods and specialized products, Fortification agents, India, Infant diets, Snacks, Weaning.
Abstract: In India, a child is usually given no supplementary food until the age of two, except for over-diluted milk. A child's nutritional requirement outgrows breast milk at six months of age. One of the solutions to this problem may be to use low-cost indigenous, nutrient rich foods to provide an inexpensive mixture or snack food with maximum supplementation in calories, protein, and other nutrients. A ready-to-eat, nutrient rich weaning or snack food called Kuzhandai Amudhu is available in flour form and has several formulations based on different local cereals and pulses such as roasted sorghum, bengal gram, and ground nuts. Numerous inexpensive snack foods have been prepared from local cereals using flexible recipes to adapt to regional tastes.

1317-76
DIETARY FIBER? THE MEDICAL PROFESSION DEMURS.
Nutr Today 11 (1): 14-15. Jan/Feb 1976.
RA784.N8
Breakfast cereals, Fiber, Gastrointestinal disorders.
Extract: Many physicians do not accept the hypothesis that the amount of fiber in the diet is directly or indirectly related to diseases of the lower bowel. An increase in dietary fiber over the small amount usually found in the diet in industrialized countries can prevent constipation. Some patients with the irritable bowel syndrome and colonic diverticulosis may obtain symptomatic relief on a high-fiber diet. The possibility of a connection between a low intake of dietary fiber and cancer of the colon requires a further study. The crude fiber content of some breakfast cereals is given in a table.

1318-76
NUTRITION AND THE DEVELOPING NERVOUS SYSTEM.
Philip R Dodge, Arthur L Prensky, Ralph D Feigin
St. Louis, Mosby 538 p. 1975.
RJ399.N8D6 F&N
Amino acid metabolism disorders, Brain, Development, Malnutrition, Nervous system, Nervous system disorders, Nutrition, Nutritional deficiencies, Vitamin deficiencies.
Abstract: The authors have synthesized the world's literature on the influence of nutrition on the nervous system of experimental animals and man. Malnutrition is a worldwide health problem and generates great concerns due to its effect on the development of individuals and whole societies. Initial sections deal with the normal maturation of the nervous system and general aspects of protein-calorie malnutrition, which provide the reader with a perspective to make the remainder of the book more meaningful. Subsequent sections cover the influence of undernutrition on growth and development of the nervous system, the influence of selected minerals on growth and neurologic development; vitamin deficiencies, excesses, and dependencies; and finally, diseases of amino acid metabolism with nutritional implications. Evaluations are included of the various experimental approaches for each of the subject areas, and for most sections, a summary of the present state of knowledge and of the critical questions that remain to be solved.

1319-76
SEX DIFFERENCES IN ENERGY INTAKE AND EXPENDITURE.
J V G A Durnin
Proc Nutr Soc 35 (2): 145-154. Sept 1976.
389.9 N953
Caloric intake, Energy expenditure, Energy metabolism, Females, Males, Sex (Characteristics).
Abstract: Sexual differences in energy intake and expenditure are discussed in terms of energy requirements, resting metabolic rate, the influence of sex hormones on metabolism and behavior, energy expenditures in children and the elderly, and special adaptations in the female. Many charts and figures are included.

1320-76
NUTRITION IN FAMILY LIFE.
Johanna Dwyer
Food Prod Dev 10 (9): 44, 49-50. Nov 1976.
HD9000.1.F64
Consumer attitude, Consumer economics, Food additives, Food habits, Food purchasing, Nutrition knowledge, Nutritional adequacy, Nutritional labeling, Nutritional surveys.
Abstract: The Redbook Magazine Nutrition Report was designed to examine consumer attitudes and the forces that influence food purchasing decisions. The Gallup Organization sponsored the study based on 791 personal interviews with women 18 years of age and older. Participants were questioned on nutritional labeling, balanced meals, convenience foods, nutritional value, food additives, nutrition requirements, diet and health, causes for reduced purchasing, fiber, and weight control. Survey results showed that actual changes in shopping behavior are slow to materialize.

1321-76
DENTAL HEALTH IN ADULTS.
Elaine D Dyer, Mary A Monson, Maxine J Cope
Am J Nursing 76 (7): 1156-1159. July 1976.
448.8 AM323
Adults, Dental caries, Dental health, Dietary factors, Fluoridation, Fluoride, Periodontal disease, Teeth.
Abstract: Authors briefly examine dietary and hygienic precautionary measures affecting dental health. Referenced authorities are cited on nutritional diets, foods to avoid, and proper fluoridation. Recreational and other activities which can lead to dental problems are covered. Of particular importance to adult dental health is a discussion of periodontitis and thermal cycles which cause cracking. Prophylactic measures and proper brushing procedures are presented.

1322-76
DIETARY HYPERSENSITIVITY: THE GASTROENTEROLOGIST'S VIEW.
O E Eade, R Wright
Journal of Human Nutrition 30 (3): 157-163. June 1976.
389.8 N959
Allergies, Food-related disorders, Gastrointestinal disorders, Gluten.
Abstract: Dietary hypersensitivity is discussed for the layman, the doctor, and the clinical dietitian. Aspects given emphasis include the symptoms and treatment of dietary hypersensitivity, gastrointestinal sensitivity, and alimentary allergies manifested at other sites. Furthermore, a brief description is given of a properly functioning gastrointestinal tract.

1323-76
EATING LOW ON THE HOG AND HIGH ON THE FIBER.
Erik Eckholm
Nutr Action p. 7-9. Oct 1976.
TX341.N9 F&N
Cancer, Cultural factors, Dietary factors, Fats and oils, Fiber, Food contaminants, Food habits, Food-related disorders.
Abstract: Dietary influences on cancer and international comparisons of food habits are reviewed. Two theories on the causes of bowel cancer are discussed in detail. One theory centers on the intake of dietary fiber and the other on dietary fat. Low fiber and high fat consumption patterns of various cultures have shown a high correlation to the incidence of bowel cancer though none of the theories presented could be statistically proven. Endocrine-dependent cancers as of the breast and prostate, and other cancers as of the stomach and esophageal area and their relationships to dietary patterns of alcohol consumption, richness of diet, and processing of foods are also discussed.

1324-76
THE STATUS OF NUTRITION EDUCATION:; A REPORT ON A SURVEY OF USOE, 51 SEA'S AND SELECTED SEA'S AND PRIVATE SCHOOLS.
Education Commission of the States
Denver 3 v. 1975.
TX364.E36 F&N
Curriculum evaluation, National School Lunch Program, Nutrition education, Questionnaires, School food service, State departments of education, Surveys, U.S. Dept. of Agriculture, U.S. Office of Education.
Includes executive summary.
Abstract: The Department of Agriculture and the Education Commission of the States (ECS) jointly conducted a nationwide survey to identify the status of nutrition education in local education agencies. ECS looks at the survey implications for day-to-day educational operations, educator preparation, educational policy development, and development of legislation. Implications for future action by other agencies that deal with nutrition are stated by the four areas of involvement mentioned above.

1325-76
ANGINA AND VEGETARIAN DIET.
F R Ellis, T Sanders
Lancet 1 (7970): 1190. May 29, 1976.
448.8 L22
Animal sources of foods, Cardiovascular disorders, Cholesterol, Lipids, Plant sources of foods, Triglycerides, Vegetarianism.
Abstract: A letter to the editor advocates a controlled animal and dairy protein diet which is low in fat. The letter goes on to say that such a diet would greatly reduce the chance of coronary heart disease. Discussions also focus on several case studies comparing the total vegetarian diet to the animal products diet. Findings indicate and verify that the vegetarian diet reduces triglycerides, cholesterol, and phospholipid, which are chief causes of heart disease.

1326-76
B-VITAMIN RETENTION IN MEAT DURING STORAGE AND PREPARATION.
Pamela P Engler, Jane A Bowers
J Am Diet Assoc 69 (3): 253-257. Sept 1976.
389.8 AM34
Aging, Food preparation, Food storage, Freezing, Meat, Vitamin B complex.
Extract: In general, aging meat before freezing has little effect on its B-vitamins except for niacin, which sometimes increases, possibly through microbial synthesis or release of that vitamin during aging. Usually frozen meats can be stored up to six months without loss of thiamin and riboflavin. Niacin, vitamin B6, and pantothenic acid are usually not lost during frozen storage.Rate of freezing has little effect on the thiamin, riboflavin, or niacin contents of meat.

1327-76
HOSPITAL MALNUTRITION: THE NEED FOR EDUCATION.
Cortez F Jr Enloe
J Home Econ 69 (1): 13-15. Jan 1977.
321.8 J82
Deficiency diseases and disorders, Dietitians, Home economists, Hospital food service, Hospital personnel, Hospitals, Malnutrition, Nutrition education.
Abstract: The problem of hospital malnutrition, its causes, and the need for improved communication among health professionals about nutrition is discussed. Hospital malnutrition is the state of malnutrition occuring during hospitalization, and not a consequence of the patient's primary illness. The blame is complexed and must be shared by physicians, dietitians, and other health personnel. Too often the hospital food service system becomes divorced from the concerns of the medical staff resulting in patient care and patient nourishment being separated. The role of the home economist is also discussed.

1328-76
BUY THE BEST! ENRICHED OR WHOLE GRAIN.
Nancy Ertz
College Station, Miss. 4 p. 1976.
TX394.E7 F&N (Mississippi. State University. Cooperative Extension Service. Publication 951)
Basic Four, Breads, Breakfast cereals, Enriched flour, Food purchasing, Food storage, Nutrition concepts.
Abstract: Proper storage of breads and cereals is important. All breads and cereals should be stored in airtight containers in a cool dry place. When buying cereals and grains, look for the word "enriched." Four servings from the bread and cereal group are needed each day. The information is simply presented and can be easily understood. Three questions allow the reader to test himself on the bread and cereal food group.

1329-76
MILK IS GOOD IN ANY FORM.
Nancy Ertz
College Station, Miss. 4 p. 1976.
TX379.E7 F&N (Mississippi. State University. Cooperative Extension Service. Publication 949)
Basic Four, Consumer education, Dried foods, Milk, Nutrient sources, Recipes.
Abstract: Milk is rich in calcium and comes in many forms. Milk powder can be put into food. This publication emphasizes the use of dry milk. The information presented is easily understood. There is a self-test for the reader on the milk food group. An inserted sheet illustrates how to make milk from dry milk. There are two recipes using dry milk.

1330-76
PLAN NUTRITIOUS SNACKS FOR CHILDREN.
Nancy Ertz
College Station, Miss. 4 p. 1976.
TX355.E7 F&N (Mississippi. State University. Cooperative Extension Service. Publication 947)
Child nutrition, Children, Infant feeding, Infants (To 2 years), Nutrition, Recipes, School children (6-11 years), Snacks.
Abstract: Types of formulas are listed with vitamin fortification information, cost comparisons, preparation, and storage. Young children, two and three years old, are forming eating habits which will last a lifetime. Although school lunch programs provide a balanced meal, meals at home should supplement remaining nutritional needs. There is a recipe for a nutritious after school snack. This information sheet advises against feeding children more than they need. These tips for feeding infants, toddlers and school children are presented in an easily understood format.

1331-76
PLASMA CHOLESTEROL AND TRIGLYCERIDES IN MEN WITH ADDED EGGS IN THE DIET.
Et Al
Nutr Rep Int 14 (3): 249-260. Sept 1976.
RC620.A1N8
Cholesterol, Dietary factors, Eggs, Males, Middle adults (35-64 years), Nutrition, Triglycerides, Young adults (20-34 years).
Abstract: The effect of dietary cholesterol, (as eggs), superimposed on an otherwise normal diet followed by 15 men aged 20-30 years old and 21 middle aged men (41-66), was studied. In addition to their regular diets, the young men ate 2 eggs a day and the middle aged men ate 1 egg. The cholesterol and triglyceride level were measured and no significant change in cholestrol and triglyceride value were found in any of the groups.

1332-76
SHORT TERM STUDY OF SUCROSE POLYESTER A NONABSORBABLE FAT-LIKE MATERIAL AS A DIETARY AGENT FOR LOWERING PLASMA CHOLESTEROL.
R W Fallat, C J Glueck, R Lutmer
Amer J Clin Nutr 29 (11): 1204-1215. Nov 1976.
389.8 J824
Cholesterol, Clinical investigations, Fat modifications, Hypercholesterolemia, Sucrose polyester.
Extract: The efficacy, safety, and acceptability of sucrose polyester (SPE), a fat-like material that is neither digested nor absorbed, were assessed in 13 normal and 7 hypercholesterolemic subjects for its potential as a cholesterol-lowering agent. Addition or substitution of SPE for culinary fats in thediets of the normocholesterolemic individuals produced a mean reduction of total and low-density lipoprotein cholesterol of 14 and 17%, respectively. Total and low-density lipoprotein cholesterol were not significantly reduced by similar 10-day feeding periods of SPE in seven subjects with familial hypercholesterolemia. On the basis of this short term evaluation in humans and other investigations with the rat and dog, SPE appears to have potential as a cholesterol-lowering agent.

1333-76
THE PRACTICAL MANAGEMENT AND ESTABLISHMENT OF BREAST FEEDING.
M I Farebrother
Journal of Human Nutrition 30 (4): 256-260. Aug 1976.
389.8 N959
Attitudes, Breast feeding, Great Britain, Lactation, Maternal and child health, Midwives, Pregnancy, Pregnant women, Prenatal education.
Abstract: The midwife in the British health care system has the primary responsibility of establishing, managing, promoting, and educating the pregnant woman in breast feeding. The proper care and preparation of the nipples, the physiology of lactation, the importance of cuddling, breast engorgement, sucking, adequate rest, the let-down reflex, expectations, management of domestic commitments, and flexibility in feeding routines are topics taught prenatally by the midwife. After the delivery, the midwife provides professional support for the new mother and infant until successful feeding is established.

1334-76
THE FAT OF THE LAND (MOTION PICTURE).
Rockville, Md., BNA Communications 24 min. sd. color. 16 mm. 1972.
RM222.2.F3 F&N AV
Cultural factors, Health, Nutrition, Obesity, Overnutrition, Physical health, Weight control.
Abstract: The exposure of modern man in the United States to obesity is explored--the circumstances leading to it and the health hazards associated with it. The life-style of the successful businessman is portrayed, interspersed with comments by well-known medical and nutrition experts from across the U.S. Our culture makes obesity possible: food is readily available, children are encouraged to eat more than they need, business and social situations lead to excessive eating and drinking, and people are leading more sedentary lives. Excess weight places an additional strain on the heart and is associated with diabetes, kidney disease, hypertension, and other health problems. Moderation in the quantity of food eaten and regular exercise are important control factors in obesity.

1335-76
COELIAC DISEASE (GLUTEN HYPERSENSITIVITY).
Anne Ferguson
Journal of Human Nutrition 30 (3): 193-201. June 1976.
389.8 N959
Allergies, Colitis, Gastrointestinal disorders, Gluten.
Abstract: Two theories (peptidase deficiency and hypersensitivity to gluten) on the cause of coeliac disease are at present being questioned and re-examined. Thus, a working hypothesis for the moment is that coeliac patients inherit a tendency to become hypersensitive to antigens such as gluten. The development of coeliac disease may be made more likely if gluten is given early in life, if there is IgA deficiency or concomitant cystic fibrosis or cow's milk allergy. However, in the majority of patients the precipitating factor in the environment is yet unknown.

1336-76
NUTRITION POWER.
Pearl Fensler, Donna Gottlieb
Martha Blois Fund for Applied Nutrition

1337-76

[Merrick, N.Y.] 59 p. illus. [1975].
TX364.F4 F&N
Adolescents (12-19 years), Consumer education, Educational games, Instructional materials, Nutrition education, School children (6-11 years), Workbooks.
Abstract: Nutrition Power is a nutrition workbook to be used with students 11 years and older. A text is accompanied by line drawings, true and false quizzes, multiple choice games, identification games, crossword puzzles, etc. The biology of cells and the digestive system are explained. Sections discuss all the nutrients. Awareness of the influences of the environment is heightened by such chapters as "T.V. Tricks", "Food Labels", and "Supermarket Shopping". Several pages are also devoted to cigarette smoking, alcohol, and drugs vs. nutrition power.

1337-76
FEVER AND AMINO ACID METABOLISM.
Nutr Rev 34 (9): 267-268. Sept 1976.
389.8 N953
Amino acid metabolism disorders, Amino acids, Fever, Males, Urine analysis, Zinc.
Abstract: Metabolic effects of fever are investigated in seven healthy male volunteers innoculated with sandfly fever. There is a fall in plasma amino acids, but no change in total urinary amino acids. There are important changes, however, in the pattern of excretion of amino acids. Plasma zinc and urinary zinc are both decreased. This indicates a relocation of zinc in the extravascular area. The levels of plasma phenylalanine and 3-methylhistidine increased while the level of tyrosine decreased.

1338-76
HOW TO SHAPE UP... AND KEEP IN SHAPE...
Florida, Dept. of Citrus
[Lakeland, Fla.] 18 p. [1972].
RA781.F5 F&N
Adolescents (12-19 years), Citrus fruits, Hygiene, Nutrition, Physical exercise, Physical fitness, Physical health.
Abstract: The Scoring System, based on five exercises or events developed by the United States Marine Corps, is one of the simplest checklists for measuring physical conditioning and muscular ability. When the reader achieves a "fair" score, he can proceed with a variety of physical conditioning exercises after consulting with his physician. Written for adolescents, this guide gives conditioning exer cises for a variety of sports--skiing, golf, tennis, surfing, and football, and explains which muscles need strengthening. Weight training can improve performance for most athletes. There are two recipes for fortified citrus fruit drinks, tips on hair and skin care, and a guide for a balanced diet. Exercise, good grooming, and good eating habits should be lifelong habits. Keeping fit means keeping in shape all the time.

1339-76
WHY DO YOU NEED VITAMIN C?
Florida, Dept. of Citrus
Lakeland, Fla. [18] p. [1973].
TX553.V5F5 F&N
Ascorbic acid, Childrens books, Citrus fruits, Health, Merchandise information, Vitamins.
Abstract: Vitamin C is a special helpmate for good health . Written for elementary school children, this colorfully illustrated booklet traces the history of the vitamin C discovery and its relationship to scurvy and Christopher Columbus' role in bringing citrus fruits to this country. It explains that humans, unlike cats and dogs, need vitamin C daily and simply outlines some functions of ascorbic acid. The booklet shows easy ways of obtaining ascorbic acid from citrus fruits and citrus juices at breakfast, lunch and snack time.

1340-76
THE BEAUTY HABIT.
Florida, Dept. of Citrus
[Lakeland, Fla.] 14 p. [1972].
RA778.F5 F&N
Adolescents (12-19 years), Basic Four, Basic nutrition facts, Citrus fruits, Hygiene, Recipes, Weight reduction.
Abstract: Written for pre-teenage and teenage girls, this booklet focuses on "back to nature" methods as an alternative to expensive commercial cosmetics. There are beauty aids for hair, complexion, dental hygiene, hands and feet, and showers and baths. However, how a girl looks depends on what she eats. The Basic Four food groups are outlined. There are sensible suggestions for weight reduction and party recipes using citrus fruits.

1341-76
FOOD TABOOS--A CONSIDERATION IN IMPROVED NUTRITION.
Prof Nutritionist 8 (4): 8-10. Fall 1976.
SF95.A1P7
Fasting, Food beliefs, Food restrictions, Food symbolism, Food taboos, History, Religion, Religious dietary laws.
Abstract: Food taboos are an essential factor in the planning of nutrition programs. Many people remain malnourished, economically downtrodden, or die because they are locked into a rigid system of food taboos. Primitive people often associated the traits of an animal with eating its meat and so would or would not eat the flesh of certain ones. Many religions including Judaism, Christianity, Hinduism and Mohammedanism have traditional food taboos that are still practiced today. Some of these are described in detail and the pros and cons of food taboos are discussed.

1342-76
PRINCIPLES OF MEAT SCIENCE.
John C Forrest, Et Al
San Francisco, Freeman 417 p. illus. [1975].
TX373.P7 F&N
Animal sources of food, Biochemistry, Food processing, Food production, Meat, Meat by-products, Meat grades, Nutrition, Storage.
Abstract: One of a series of books in food and nutrition, this practically-oriented introduction to meat as an important food product, covers all branches of meat science,from details of the structure and biochemistry of muscle and meat to descriptions of the commercial production, inspection, grading, and storage of meat and meat by-products. All sources of meat are covered: cattle, swine, sheep, poultry and seafoods.

1343-76
A NEW ERA IN BREAST FEEDING.
Margaret Fowler
Environ Child Health 22 (2): 34-41. Apr 1976.
RJ1.J6
Breast feeding, Human milk, Infant diets, Infant feeding, Infant nutrition, Infants (To 2 years), Lactation, Milk proteins, Pollutants.
Extract: Increasing worldwide interest and advances in biochemical and analytical sciences are providing greater knowledge of human milk and lactation. Sophisticated techniques of analysis have revealed many specific sugars, fats and fatty acids, minerals, vitamins and other enzymes that combine in the mammary gland to create human milk. Human milk provides protection for the infant adapting to his new environment. It is also an index of environmental and social pollutants as the mammary tissues filter insecticide and weedicide residues, antidepressants and tranquilizers, antibiotics and analgesics through the secretory epithelium. Low incidence of lactation is an index of the social and interpersonal impoverishment in many technologically advanced communities today.

1344-76
DIETS FOR SICK CHILDREN. 3d ed.
Dorothy E M Francis
Oxford, Blackwell 434 p. [1974].
RM216.F7 1974 F&N
Children, Clinical nutrition, Deficiency diseases and disorders, Disorders (Other), Great Britain, Metabolic disorders, Recipes, Special groups, diets, Therapeutic and special diets.
Abstract: "Diets for Sick Children" is based on current British practice and the author's experiences as a dietitian at the Hospital for Sick Children in London. The foods for special diets and recipes are suitable for English food habits and many of the dietary products are not available in the United States. However, nutrition and medical professionals can find this book interesting and useful. Of particular value are the extensive discussions and the dietary treatment of metabolic disorders. The chapters on balance studies and diagnostic test diets are also helpful. Each chapter has references.

1345-76
IMPACT OF READY-TO-EAT CEREALS ON BREAKFAST NUTRITION.
Rosalyn Franta
Cereal Foods World 21 (10): 550-552. Oct 1976.
59.8 C333
Breakfast, Breakfast cereals, Fortification, Massachusetts, Meal patterns, Nutritional quality, Nutritional value, School children (6-11 years).
Abstract: A breakfast survey in Massachusetts showed that 24% of the students went to school without a nutritionally adequate breakfast and 13% went to school with no breakfast at all. Only 5% of the children ate an adequate breakfast. Further conclusions drawn from the survey include: presweetened and non-presweetened cereals and cereal breakfasts are nutritionally similar; calories, protein and minerals (except iron) levels are similar in cereal and non-cereal breakfasts; vitamin and iron levels are higher in cereal breakfasts; fat and cholesterol levels are higher in non-cereal breakfasts; fiber and sucrose levels are higher in cereal breakfasts; cereal breakfasts cost less but are of more nutritional value; and breakfast skipping occurs three times as often among non-cereal eaters.

1346-76
PAEDIATRIC GASTROINTESTINAL ALLERGY.
S Freier
Journal of Human Nutrition 30 (3): 187-192. June 1976.
389.8 N959
Allergies, Food additives, Food adulterants, Gastrointestinal disorders, Infant feeding, Infants (To 2 years), Milk, Preservatives.
Extract: Allergy to cow's milk protein in infancy is the most easily diagnosed as well as the most severe of the food allergies in childhood. In older children symptoms are more insidious and less easily referred to the gastrointestinal tract; it is, however, very likely that food allergy after the first year of life is on the increase. This is probably due to the contamination of food with drugs, additives, preservatives, and flavoring material which increase the antigen load. It appears that on an average about one child in 200 is affected by food allergy; as the condition is frequently familial the presence of one patient makes the occurrence of further patients in the same family more likely.

1347-76
FAT CAN BE BEAUTIFUL; STOP DIETING, START LIVING.
Abraham I Friedman
New York, Berkley Pub. 222 p. 1974.
RC628.F74
Diets, Fad diets, Food habits, Obesity.
Available from NAL.

1348-76
AN EVALUATION OF THE SAFETY OF A LOW-SATURATED-FAT, LOW-CHOLESTEROL DIET BEGINNING IN INFANCY.
Glenn Friedman, Stanley J Goldberg
Pediatrics 58 (5): 655-657. Nov 1976.
RJ1.P42
Atherosclerosis, Body composition, Children, Cholesterol, Clinical investigations, Growth, Physical development, Preventive medicine, Saturated fat.
Extract: This study was designed to detect developmental, body chemistry, or somatic differences that might be present in children who had been on a low-saturated-fat, low-cholesterol (LSFLC) diet since birth. Comparison to a matched control group at age 3 years failed to demonstrate significant differences in percentile height, percentile weight, head circumference, age, skinfold thickness, total serum protein, hemoglobin, number of failures on a Denver Developmental Screening test, or number of sick visits. Experimental children did have significantly lower serum cholesterol than a large group of children of similar age. It is concluded that at age 3 years, no significant adverse findings were present in the group who had been nourished on LSDLC diet since birth compared to a control group.

1349-76
RAPID ONSET OF ESSENTIAL FATTY ACID DEFICIENCY IN THE NEWBORN.
Zui Friedman, Et Al
Pediatrics 58 (5): 640-649. Nov 1976.
RJ1.P42
Clinical investigations, Deficiency diseases and disorders, Fatty acids, Infants (To 2 years).
Extract: To study the effect of fat-free alimentation on essential fatty acids (EFA), their levels in plasma phospholipids, cholesterol esters, triglycerides, and free fatty acids were measured in five sick newborns. Four patients were under 32 weeks of gestation; three were small for gestational age and one was an infant of a diabetic mother. All developed biochemical evidence of EFA deficiency during the first week of life--the smallest infant did so by the second day. Oral feeding with EFA reversed these changes. The two infants showing the most severe biochemical evidence of EFA deficiency died. Neither exchange transfusion nor multiple blood transfusions prevented or corrected the development of EFA deficiency.An alternative method for efficient and safe delivery of EFA to such infants is required.

1350-76
COMPREHENSIVE EVALUATION OF FATTY ACIDS IN FOOD; IX. FOWL.
Geraldine A Fristrom, John L Weihrauch
J Am Diet Assoc 69 (5): 517-522. Nov 1976.
389.8 AM34
Chicken, Duck, Fatty acids, Food composition, Food composition tables, Goose, Lipids, Poultry, Turkey.
Abstract: This, the ninth in a series of USDA compilations on the fatty acids in foods, presents representative data from the post-1960 literature on chicken and turkey and provisional figures on duck, goose, and several wild game birds. The total lipid content of chicken tissues increases with age. Young chicken flesh contains less fat than that of stewing hens, turkeys, and other fowl, which all have approximately equal total fat content. White meat of chicken and turkey contains the least amount of fat, and the skin of all birds contains the largest amount, with duck and goose skin containing the largest of all. Tables of the total fat and fatty acid composition of chicken, turkey, duck, goose, partridge, pheasant, pigeon breast and quail are given.

1351-76
DIETARY LIPIDS AND POSTNATAL DEVELOPMENT.
C Galli, Giovanni Jacini, Antonio Pecile
New York, Raven Press 278 p. [1973].
TX553.L5G3 F&N
Biochemistry, Biology, Central nervous system, Drugs, Infant nutrition, Infants (To 2 years), Lipids, Milk, Nutrition.
Abstract: A guide to pediatricians, nutritionists, and others interested in postnatal development from a nutritional and a biochemical standpoint, the volume discusses multiple aspects concerning the biological importance of dietary lipids. Twenty chapters by various authors present a multidisciplinary account of the problems related to nutritional requirements and the biological roles of dietary lipids in early postnatal development in man and mammals. Major subjects treated are: milk lipids and their replacement in milk substitutes; dietary lipid absorption and lipolysis by different lipase systems; selected topics on dietary lipids, lipid soluble vitamins, and growth hormones during development; effects of dietary lipids on the central nervous system; and drug secretion into milk.

1352-76
THE REDBOOK NUTRITION REPORT; A NATIONAL STUDY OF WOMEN FOOD SHOPPERS.
Gallup Organization, inc.
[New York] Redbook Pub. Co. 20 p. 1976.
TX356.R4 F&N
Consumer attitude, Consumer economics, Consumers, Family nutrition, Females, Food purchasing, Interviews, Nutritional labeling, Surveys.
Abstract: Developed and sponsored by Redbook Magazine, this study of female food shoppers was conducted by the Gallup Organization, Inc. The resulting data, which was first presented to food marketers during a two-day symposium, is based on 791 personal interviews conducted in March, 1976. The general areas of inquiry were factors important in meal planning; attitudes toward labeling (including willingness to pay more for nutrition labeling); use of nutrition information; household eating patterns; and concern with body weight. Two of the questions are identical to questions included in a 1971 U.S.-D.A. study. The responses indicate that attitudes have changed. In 1971, 39% of the women interviewed were interested in having more nutrition information compared with 50% of the Redbook sample. The 1976 sample placed more emphasis on variety, budget and balanced meals and less importance on catering to family likes. Six out of every ten women agreed that they needed to lose weight.

1353-76
ESSENTIAL MINERAL ELEMENTS IN PEANUTS AND PEANUT BUTTER.
Leila C A Galvao, Anthony Lopez, Harriet L Williams
J Food Sci 41 (6): 1305-1307. 1976.
389.8 F7322
Food composition, Minerals, Peanut butter, Peanuts.
Extract: Thirteen of the elements considered essential in human nutrition were determined in raw peanuts and peanut butter by atomic absorption spectrophotometry. Raw peanuts and peanut butter samples obtained from a commercial plant were prepared either by dry ashing or wet digestion. Statistical analysis of the data showed a difference at the 1% level of significance for the content of all the elements that were determined in raw peanuts and peanut butter, with the exception of calcium and potassium which showed a difference at the 5% level. The results obtained indicate that both raw peanuts and peanut butter are fairly good sources of four essential elements for which Recommended Dietary Allowances have been established. Seven other essential elements were found present in nutritionally significant quantities.

1354-76
TRENDS IN FATNESS AND THE ORIGINS OF OBESITY.
Stanley M Garn, Diane C Clark
Pediatrics 57 (4): 443-456. Apr 1976.
RJ1.P42
Family environment, Family relationship, Nutrient excesses, Nutritional surveys, Obesity, Social factors, Socioeconomic influences, Surveys.
Abstract: The Ten-State Nutrition Survey of 1968-1970 was concerned with both undernutrition and overnutrition, including the prevalence of obesity in different socioeconomic groups and different population segments. Some fatness trends such as the prepubertal gain in fatness, hold at all income levels, and are indeed a part of "normal" development. However, certain other fatness trends are restricted to particular socioeconomic groups or are disproportionately influenced by the children of obese parents. The extent to which fatness runs in families represents a challenge in the identification of the obese, prevention of obesity, management of those who are obese, and reversal of obesity by various means.

1355-76
ENERGY BALANCE AND OBESITY IN MAN.
J S Garrow
New York, American Elsevier Pub. Co. 335 p. 1974.
RC628.G3 F&N
Biochemistry, Clinical diagnosis, Energy balance, Energy metabolism, Monographs, Obesity, Physical measurements, Physiology, Psychology.
Abstract: Obese persons are obese because of an imbalance of energy intake and energy expenditure. However, the etiology of this imbalance is not well understood. This scientific monograph compiles and correlates relevant physiological, biochemical, and psychological data concerning the principles of energy balance. It focuses on human rather than animal studies. The text begins with definitions, interpretations and usage of key terms. Techniques for measuring energy intake and output and the variables affecting the reliability of this data are discussed. One chapter concentrates on the physiological measurement of energy stores or adipose tissue. The final chapter discusses clinical applications, diagnosis and treatment. An extensive bibliography is included. This monograph is useful to students, researchers, physicians, nutritionists, dietitians, and other health professionals.

1356-76
PROTEIN: ITS NATURE AND ITS IMPORTANCE.
Clifford F Gastineau
ADA Forecast 16 (2): 1-4. Mar/Apr 1963.
RC658.A1F6 F&N
Amino acids, Enzymes, Insulin, Nutrient requirements, Proteins, Recommended Dietary Allowances.
Extract: Proteins are major components of our body structure. In their forms of enzymes, hormones, and antibodies, proteins play important roles in regulating the functions of our bodies and in defending us from infection. Protein is an essential food, and a minimum quantity must be consumed regularly if growth and renewal of body structures are to occur. It is important that the diabetic person regularly consume the amounts of protein prescribed for his diet.

1357-76
BREAST MILK COMPOSITION IN ETHIOPIAN AND SWEDISH MOTHERS. 1. VITAMIN A AND B-CAROTENE.
Mehari Gebre-Medhin, Et Al
Amer J Clin Nutr 29 (4): 441-451. Apr 1976.
389.8 J824
Carotenes, Ethiopia, Females, Food composition, Lactation, Milk, Sweden, Vitamin A.
Abstract: The vitamin A and Beta-carotene contents of breast milk were determined at different stages of lactation in three population groups: nonprivileged Ethiopian, privileged Ethiopian, and Swedish mothers. In addition, a fractionation of vitamin A was performed as well as measurements of retinol-binding protein (RBP) concentrations and of Beta-carotene and prealbumin in plasma. The mean vitamin A and Beta-carotene concentrations in the milk were highest in Swedish mothers, followed by privileged Ethiopians and then nonprivileged Ethiopians. The proportion of retinyl ester was higher in Swedish mothers' milk than in either of the Ethiopian mothers' milk. RBP in the plasma was normal in Swedish mothers while values were lower in Ethiopian mothers - particularly the nonprivileged.

1358-76
GENETICS AND ENVIRONMENT IN THE PATHOGENESIS OF NUTRITIONAL RICKETS.
Nutr Rev 34 (9): 266-267. Sept 1976.
389.8 N953
Amino acids, Aminoaciduria, Environmental factors, Genetics, Rickets, Vitamin D.
Abstract: Aminoaciduria is recognized as an associated manifestation of nutritional rickets, but its persistence after treatment and healing of rickets suggests that in some cases the increased amino acid excretion is a permanent biochemical feature which may be inherited. Persistent aminoaciduria in some infants with vitamin D-responsive rickets and in their parents is documented. There appears to be a genetic predisposition towards aminoaciduria when adverse environmental factors, such as inadequate vitamin D in the diet, or lack of exposure to sunshine, exist.

1359-76
GILBERT'S SYNDROME: DIET AND STARVATION.
Nutr Rev 34 (11): 328-330. Nov 1976.
389.8 N953
Bilirubin, Clinical investigations, Diets for special conditions, Fasting, Gilbert's syndrome, Glucose, Hyperbilirubinemia, Starvation.
Extract: Starvation, semi-starvation and infusion of 40 percent glucose increase plasma bilirubin concentration in patients with Gilbert's syndrome. Administration of an intravenous intralipid, semi-starvation diet with a high lipid content, or a high energy diet with a minimum amount of lipid decrease or prevent the rise of bilirubin concentration. Data support the hypothesis that hyperbilirubinemia associated with carbohydrate feeding and fasting is partly due to dietary lipid withdrawal.

1360-76
DIFFICULTIES AND DISCOURAGEMENTS ENCOUNTERED BY MOTHERS.
Louise Gillie
Journal of Human Nutrition 30 (4): 248-252. Aug 1976.
389.8 N959
Advertising, Attitudes, Breast feeding, Food industry, Great Britain, Hospitals, Infant feeding, Prenatal education.
Abstract: The British woman who chooses to breast feed is often deterred by the clinics and hospitals she uses during pregnancy and after delivery. Lectures at maternity clinics provide more advice on bottle than breast feeding. Advertisers of artificial infant foods provide free films and materials which are used by the clinics. While the pregnant woman is able to get much free information on bottle feeding, with the apparent recommendation of health professionals, she will generally have to pay for good information on breast feeding. Postnatal hospital policies have generally been strongly pro bottle feeding. Several anecdotes from mothers who established successful breast feeding, despite hospital procedures, are included.

1361-76
PEDIATRIC FAMILIAL TYPE II HYPERLIPOPROTEINEMIA: THERAPY WITH DIET AND CHOLESTEROL RESIN.
C J Glueck, Et Al
Pediatrics 57 (1): 68-74. Jan 1976.
RJ1.P42
Adolescents (12-19 years), Atherosclerosis, Cholesterol, Hypercholesterolemia, Hyperlipoproteinemia, Hyperlipoproteinemia diets, School children (6-11 years), Therapeutic and special diets, Triglycerides.
Extract: Effects of a low-cholesterol, polyunsaturate-rich diet and a synthetic organic bile sequestrant polymer (U26, 597A, colestipol) were studied in 21 children, heterozygeous for familial hypercholesterolemia. Total cholesterol, Beta-lipoprotein cholesterol, and triglyceride were measured twice on habitual diet, monthly for six months on a low-cholesterol diet, and monthly for six months on low-cholesterol diet plus 10 gm of colestipol per day. Colestipol is an effective and well-tolerated cholesterol lowering compound which, in conjunction with diet, may prove to be very useful in the treatment of children heterozygous for familial hypercholesterolemia.

1362-76
SOUTHERN ETHNIC FOOD PREFERENCES AND EXCHANGE VALUE FOR THE DIABETIC DIET.
Mary P Goldsmith, John K Davidson
J Am Diet Assoc 70 (1): 61-64. Jan 1977.
389.8 AM34
Diabetic diets, Ethnic foods, Fats and oils, Food preferences, Fried foods, Pork, Proteins, Southern states, United States.
Extract: Successful caloric restriction with weight reduction in the obese, maturity-onset diabetic population greatly decreases the need for insulin therapy in such patients. Regional and ethnic preferences should be taken into account when planning the diet for any patient with diabetes. This report has focused on one region, the southern United States. With new analytical data, southern foods previously excluded from the diet are now included. The patient may eat more foods prepared for the family--various pork products, vegetables cooked with fat, and fried foods--and still not deviate from his prescribed diet.

1363-76
RECIPE FOR SURVIVAL: YOUR DAILY FOOD.
Doris Grant
New Canaan, Conn: Keats Pub. 224 p. 1974, c1973.
TX353.G655
Fiber, Food additives, Natural foods, Nutrition.
Available from NAL. Includes bibliographical references and index.

1364-76
N-NITROSAMINES AND THE PRECURSORS IN BACON: A REVIEW.
J I Gray
J Milk Food Tech 39 (10): 686-692. Oct 1976.
44.8 J824
Bacon, Cancer, Carcinogens, Fried foods, Nitrosamines.
Extract: Since certain N-nitrosamines are highly carcinogenic, formation and isolation of N-nitrosopyrrolidine from bacon has recently received much attention. This review examines the possible precursors contributing to N-nitrosopyrrolidine formed and the possible effects curing ingredients have on the N-nitrosation reaction.

1365-76
BREAST-FEEDING AND MATERNAL AND CHILD HEALTH.
Ron H Gray
Cajanus 9 (4): 214-222. 1976.
RA784.A1C3
Breast feeding, Contraceptives, oral, Human milk, Infant nutrition, Lactation, Maternal and child health, Socioeconomic influences, Weaning.
Extract: In recent years breast-feeding has been increasingly displaced by artificial feeding, both in developed and developing countries. A number of authorities have expressed concern over this changing pattern of infant nutrition, since it is felt that artificial feeding constitutes a health hazard. However, the problems are complex, and in order to maintain a balanced perspective, it is necessary to consider the factors underlying the change in infant feeding practices, the medical advantages of breast milk compared with artificial substitutes, the demands of lactation on the nutritional reserves of nursing mothers, and the need for postpartum contraception.

1366-76
ZINC NUTRITURE OF ELDERLY PARTICIPANTS IN AN URBAN FEEDING PROGRAM.
Janet L Greger, Brenda S Sciscoe
J Am Diet Assoc 70 (1): 37-41. Jan 1977.
389.8 AM34
Elderly (65 + years), Federal programs, Food programs, Hair, Nutrient intake, Taste, Zinc.
Abstract: The nutritional status of elderly participants in Title VII congregate feeding programs in Indianapolis was studied with emphasis on the trace mineral, zinc. Fifty-nine per cent of the subjects consumed less than two-thirds of the Recommended Dietary Allowances for zinc. Hair zinc levels were measured and shown to be not correlated to dietary zinc intake. Taste acuity was generally less than that reported for young adults, however no correlation between taste acuity and dietary zinc intake was shown.

1367-76
INSTANT REPLAY: WHAT SHOULD ATHLETES EAT?
Walter H Gregg
Sch Foodserv J 30 (10): 39-40, 42. Nov/Dec 1976.
389.8 SCH6
Athletes, College food service, Diets for athletes, Nutrition education, Nutrition knowledge, Physical fitness, Special groups, diets.
Abstract: A discussion of the role of nutrition and its relationship to physical fitness and good atletic performance is presented in an interview with Dr. Walter Gregg, chairman of Northwestern University's Department of Health and Physical Education. Dr. Gregg believes coaches and foodservice personnel can work together to feed athletes what they need to perform well on the field or in the stadium. He also feels that prospective coaches should be required to take a nutrition course as part of their education.

1368-76
FACTOR ANALYSIS OF NUTRITIONAL STATUS DATA FROM TEN STATE NUTRITION SURVEYS.
Helen A Guthrie, George M Guthrie

Amer J Clin Nutr 29 (11): 1238-1241. Nov 1976.
389.8 J824
Analytical methods, Anthropometric measurements, Blood analysis, Measurement, Nutrient intake, Nutritional status, Nutritional surveys, Surveys, Urine analysis.
Extract: This analysis based on data on 28 variables for 6, 233 individuals in six age groupings shows that the number of parameters of nutritional status routinely used in nutritional surveillance can be reduced with no reduction in diagnostic potential. Determination of intake of two dietary components (vitamin A and iron), one anthropometric measure (weight), four blood values (hemoglobin and serum iron, folate and albumen). and one urinary component provide as much information as a larger protocol. The savings in time, money, equipment, and personnel that would result from a more limited protocol are evident.

1369-76
NUTRITIONAL STATUS MEASURES AS PREDICTORS OF NUTRITIONAL RISK IN THE TEN STATE NUTRITION SURVEY.
Helen A Guthrie
Nutr Rep Int 14 (3): 299-304. Sept 1976.
RC620.A1N8
Adolescents (12-19 years), Child nutrition, Females, Nutritional adequacy, Nutritional status, Pregnant women, Statistical analysis, Surveys.
Extract: Data on 8 dietary and 14 biochemical indices of nutritional status for 450 participants in the Ten State Nutrition Survey were used to determine the measures which were the best predictors of nutritional risk.Red cell folate and transferrin saturation were good predictors for all age groups along with hemoglobin and hematocrit for 12 to 18 year olds and serum albumin for pregnant women. Dietary calcium, ascorbic acid and vitamin A were the most useful dietary variables.

1370-76
PHYSICAL AND INTELLECTUAL DEVELOPMENT IN PHILIPPINE CHILDREN FED FIVE DIFFERENT DIETARY STAPLES.
Virginia B Guzman, Helen B Guthrie, George M Guthrie
Amer J Clin Nutr 29 (11): 1242-1251. Nov 1976.
389.8 J824
Anthropometric measurements, Caloric intake, Carbohydrates, Intelligence, Malnutrition, Nutrient intake, Philippines, Physical measurements, School children (6-11 years).
Extract: Assessments of dietary intake, intelligence, physical growth, and clinical signs of malnutrition were made on 600 children from poor and less poor families in five Philippine communities. Dietary staples were rice, fish, corn, coconuts, and sweet potatoes, respectively, at the five sites. Analysis of variance indicated marked differences among communities in nutrient intake based on 24-hr recall, in intellectual and anthropometric measures and in clinical signs of malnutrition. There were positive correlations of approximately 0.20 between intake of calories and carbohydrates and intelligence; between calories and carbohydrates and anthropometric measures; and between intelligence and anthropometric measures.

1371-76
INSECTS A LA CARTE.
Celia Maddon
Cajanus 9 (2): 64-65. 1976.
RA784.A1C3
Insects, Protein foods, Proteins.
Abstract: A compact history of entomophagy, (the eating of insects) and its implications for a world supply of protein, carbohydrates, minerals and vitamins is presented. The taste of some insects is also discussed.

1372-76
THE CLINICAL NUTRITION PROGRAM AT ALBANY MEDICAL COLLEGE.
Charles A Mall, Lyn J Howard, James A Halsted
Nutr Today 10 (5/6): 31-33. Sept/Oct-Nov/Dec 1975.
RA784.N8
Dietetics, Medicine, Nutrition, Nutrition programs, Physicians.
Abstract: Members of the nutrition staff in the Department of Medicine at Albany Medical College reviewthe history of the program they initiated only a few years ago. They point out that an important objective is to encourage physicians to think of nutrition in the practice of their branch of medicine. Therefore, they present the subject in the physicians' own setting. The components of the program are: a director (physician), advisory committee, secretary, 2 technicians and a nutritionist.

1373-76
VITAMIN B2 STATUS IN ATHLETES AND THE INFLUENCE OF RIBOFLAVIN ADMINISTRATION ON NEUROMUSCULAR IRRITABILITY.
Georg Haralambie
Nutr Metab 20 (1): 1-8. 1976.
RM214.N8
Athletes, Biochemistry, Diets for athletes, Exercise, Muscles, Nervous system, Research, Riboflavin.
Extract: In order to obtain information on the vitamin B2 status in athletes in training, the following aspects were investigated: in one group of athletes, riboflavinuria at rest, during the autumn and winter months; in the second group, the activity of the nicotinamide-adenine-denucleotide-phosphate-dependent red blood cell glutathione reductase and its activation by added flavin adenine dinucleotide. In 8 athletes, activation coefficients higher than 1.25 were found, indicating a biochemical deficiency of riboflavin. Erythrocyte transketolase was activated by more than 25% with added thiamine pyrophosphate in 12 cases. In muscle samples of 10 healthy patients, glutathione reductase was activated by more than 25% in 5 cases. administration of 10 mg of riboflavin per os resulted in moderate lowering of neuromuscular irritability particularly for 0.1-msec rectangular stimuli.

1374-76
THE PLANTS AND ANIMALS THAT NOURISH MAN.
Jack R Harlan
Scientific American 235 (3): 40-49. Sept 1976.
470 SCI25
Animal sources of food, Food supply, Foods, Nutrition policy, Plant sources of foods.
Extract: Man and his domesticates have been bound together for some milleniums in an adaptive coevolution. The evolution of man's plant and animal domesticates has involved notable genetic changes and the development of striking new morphologies. Although man must care for his domesticates, the human population of the world eats or starves according to the performance of those few plants and animals that nourish man.

1375-76
FOOD AND DRUG INTERACTIONS.
Edward A Hartshorn
J Am Diet Assoc 70 (1): 15-19. Jan 1977.
389.8 AM34
Absorption, Appetite, Diuretic therapy, Drugs hypersensitivity, Electrolytes, Excretion, Metabolism.
Abstract: The effect of drugs on nutrient absorption and availability, taste and/or appetite, and nutrient metabolism, and the effect of foods on drug absorption, metabolism and excretion are discussed. Pharmacologically active substances or foods, and the problem of electrolytes and diuretic therapy are described. Any patient who does not respond as expected to a planned nutritional program should be reviewed for possible interfering disease states or drugs. Likewise, a patient receiving a potent drug with a narrow therapeutic index should not be subjected to abrupt changes in diet, medications, or activity without a careful appraisal of the consequences.

1376-76
RURAL HEALTH SERVICES: ORGANIZATION, DELIVERY, AND USE.
Edward W Hassinger, Larry R Whiting
North Central Regional Center for Rural Development
Ames, Iowa State University Press 308 p. illus. 1976.
RA445.R8 F&N
Community health services, Health services, Physicians, Public health, Rural areas, Rural population, United States.
Abstract: The present rural health situation, is described, analyzed and means of meeting the problems are discussed. Sixteen essays are arranged to proceed from general situations to specific consideration of solutions, with a final chapter on the future of rural health care.

1377-76
NUTRITIONAL COMPARISONS BETWEEN A SOY-BASED MEAT ANALOG AND GROUND BEEF IN THE UNHEATED AND HEATED STATE.
P V J Hegarty, P C Ahn
J Food Sci 41 (5): 1133-1136. Sept/Oct 1976.
389.8 F7322
Experiments, Ground beef, Meat alternates, Nutrient values, Soybean products, Textured vegetable proteins.
Extract: The nutritional profile of a commercially available meat analog and ground beef (30% fat) was compared in the unheated and heated state. Protein quality of the meat analog was relatively high; methionine was the limiting essential amino acid. The meat analog had higher proportions of polyunsaturated fatty acids, potassium, calcium, phosphorus, and sodium than ground beef. It also contained some fiber. The pH values of both unheated products were similar. Shrunk values were less for the analog than for the ground beef.

1378-76
BENEFICIAL PHYSIOLOGIC ACTION OF BEANS.
E W Hellendoorn
J Am Diet Assoc 69 (3): 248-253. Sept 1976.
389.8 AM34
Beans, Cholesterol, Colitis, Disease prevention, Experiments, Fiber.
Extract: As a result of experiments carried out to study the gas-forming property of beans, fermentation in the intestine of the fermentable part of the non-digestible residue of beans is believed to be the main cause of the unpleasant, yet health-promoting, effects of beans. Both the stimulating action of fiber on peristalsis and the lowering effect on serum cholesterol can be demonstrated by incorporating beans in the diet.

1379-76
THE ESTIMATED INTAKE OF FOOD AND THE CALCULATED SUPPLY OF NUTRIENTS IN A GROUP OF ADOLESCENTS AS RELATED TO THEIR SOCIO-ECONOMIC STATUS: A PILOT STUDY.
A Hendrix, Et Al
In Alimentation et Travail, Deuxieme Symposium International, May 15-17, 1974, A Vittel (France) p. 189-200. Jan 10, 1976.
RJ206.A35 F&N
Adolescents (12-19 years), Belgium, Food intake, Nutritional status, Nutritional surveys, Socioeconomic status.
Abstract: Belgian adolescents, ages 14 and 15, recorded their food intake for a week. They were divided into socio-economic groups of males and females. In all groups, individuals seemed

to be getting enough vitamins A and C. No one seemed to be getting the recommended amounts of calcium, thiamin and niacin. Males and females both consumed approximately equal amounts of fish (low), eggs (low), and sweet soft drinks (varied with socio-economic group).

1380-76
CHOLESTEROL AMONG CHILDREN OF MEN WITH MYOCARDIAL INFARCTION.
Charles H Hennekens, Et Al
Pediatrics 58 (2): 211-217. Aug 1976.
RJ1.P42
Adults, Cardiovascular disorders, Children, Cholesterol, Family relationship, Hereditary factors.
Extract: Plasma cholesterol levels were obtained from children of men with premature myocardial infarction and of healthy men. The mean cholesterol of the first group was higher than that of the second group. Higher mean levels were demonstrable at each of nine age groups from one to 21 years. These findings are compatible with the hypothesis that elevated childhood cholesterol level offers a mechanism whereby family history predicts coronary disease.

1381-76
IRON STATUS AND FAMILY STRUCTURE OF TEENAGE GIRLS IN A LOW-INCOME AREA.
Ann A Hertzler, William Yamanaka, Carol Nenninger
Home Econ Res J 5 (2): 92-99. Dec 1976.
TX1.H6
Adolescents (12-19 years), Family (Sociological unit), Family relationship, Females, Food habits, Iron, Low income groups, Nutrition knowledge, Nutritional status.
Extract: A study of 257 teenage girls in a low-income area of Missouri included dietary status (Iron Intake and Iron Frequency Scores), nutrition knowledge (Iron Knowledge Score), nutritional status (hematocrit), and family structure measures. Varying correlations occurred among the indicators of dietary status, knowledge level, and nutritional status. Few of these indicators were directly associated with family structure. Since family structure was considered an important variable in understanding food habits, associations between these iron measures were studied by controlling for low and high family structure scores.

1382-76
SOCIOLOGIC STUDY OF FOOD HABITS--A REVIEW II. DIFFERENTIATION, ACCESSIBILITY, AND SOLIDARITY.
Ann A Hertzler, Carol Owen
J Am Diet Assoc 69 (4): 381-384. Oct 1976.
389.8 AM34
Behavior change, Cultural factors, Family (Sociological unit), Family life, Family nutrition, Food habits, Nutrition education, Sociology.
Abstract: The results of a sociological food habits study concluded that more than just the level of knowledge of nutritional information is necessary in changing food habits. To improve dietary intake, information must be provided to the family, as a unit, and that unit must be involved as a group. From the research completed thus far, it appears that solidarity in a family unit is the crucial varible. For change to occur, the nutritional information must be internalized and shared within the family unit.

1383-76
SOCIOLOGIC STUDY OF FOOD HABITS--A REVIEW I. DIVERSITY IN DIET AND SCALOGRAM ANALYSIS.
Ann A Hertzler, Carol Owen
J Am Diet Assoc 69 (4): 377-380. Oct 1976.
389.8 AM34
Cultural factors, Family relationship, Food habits, Food preferences, Research, Scalogram, Socioeconomic influences, Sociology.
Extract: Scalogram analysis (Guttman scaling) organizes descriptive data into a form which is meaningful to the nutritionist and the sociologist in the study of the diversity in, and variation of, family food patterns. It provides a means of using a high level of abstraction in studying food habits. The analysis can be useful, both in planning and in evaluating programs of nutrition education, by measuring nutritional sophistication.

1384-76
SNACK FOODS AS A NUTRITIONAL VEHICLE.
Jerry Hess
Snack Food 65 (9): 15-18. Sept 1976.
389.8 C84
Costs, Developing nations, Dietary supplements, Food industry, Food products, Fortification agents, Malnutrition, Snacks, Taste.
Abstract: High nutrition snack foods are playing a major role in providing needed nutrition to millions of the world's hungry. Snacks maintain certain advantages that aid in their acceptance: they do not require refrigeration and have good keeping quality, they are convenient and do not need preparation, they are a symbol of status, and they are enjoyable. Taste and palatability are major factors in determining food habits. Industry responses to providing high nutrition, low-cost foods are detailed and specific products currently being manufactured are described.

1385-76
CONCERNING THE ADAPTION OF PAPUA NEW GUINEANS TO LOW PROTEIN DIETS.
Eben H Hipsley
Food Nutr Notes Rev 33 (2): 37-43. Apr/June 1976.
389.9 AU73
Caloric intake, Cultural adaptations, Energy metabolism, Growth, New Guinea, Nitrogen, Physical development, Protein modifications, Urea.
Extract: Papua New Guineans have established life within an ecosystem from which some obtain as little as 4 per cent of their food energy from protein. A slow rate of growth and achievement of small adult size can be considered as one means by which adaptation takes place. Recycling of urea may play a more important part in adaptation to low-protein diets. The intestinal micro-organisms play an essential role in the process, not only in the resynthesis of amino acids (including essential ones) in the small intestine. The low water-turnover, the high level of "basal" metabolism reported for Papua New Guineans, and the bulky water-retaining properties of the intestinal contents are probably important factors in the process.

1386-76
TRANSLATING NUTRITION INTO DIET.
Dorothy F Hollingsworth
Food Technol 31 (2): 38, 42-44, 78. Feb 1977.
389.8 F7398
Cardiovascular disorders, Food policy, Government role, Great Britain, History, Nutrition knowledge, Nutrition planning, Nutrition policy, Research.
Abstract: The British Ministries of Food and Health made great improvements in the health of the British population during the Second World War. However, contemporary research in nutrition and education about it has since suffered a decline. Current dietary patterns of the British people are briefly discussed and new problems which need to be addressed are enumerated. These center on diet and heart disease; fat, starchy cereal foods, and calories in the diet, and on personal food preferences and translating nutrition into value for money in view of rapidly rising food prices. It is hoped that, once again, relevant scientific, professional and industrial knowledge can be combined in a consistent nutritional message.

1387-76
FOOD AND CHILDREN WITH PRADER-WILLI SYNDROME.
Vanja A Holm, Peggy L Pipes
Am J Diseases Children 130 (10): 1063-1067. Oct 1976.
RJ1.A1A4
Caloric intake, Children, Growth, Obesity, Prader-Willi syndrome, Weight control.
Extract: Observations regarding caloric intake, growth, and food-related behavior of 14 children with Prader-Willi syndrome have shown that they need fewer calories than normal children to maintain their weight in an appropriate weight channel, and that they exhibit peculiar food-related behavior that in some instances is present before the onset of obesity. Most of them can be prevented from gaining weight or can lose weight if they and their caretakers receive appropriate counseling on how to provide low-calorie food and how to make other food inaccessible. In 12 of the 14 children, a reasonably successful weight-control program was achieved for up to five years. A biological basis for many of the noted observations is assumed, but the exact nature of the defect remains elusive.

1388-76
CORONARY RISK FACTORS AND SOCIOECONOMIC STATUS.
I Holme, I Hjermann, A Helgeland
Lancet 2 (8000): 1396-1398. Dec 25, 1976.
448.8 L22
Blood pressure, Cardiovascular disorders, Cholesterol, Coronary heart disease, Norway, Smoking, Socioeconomic influences, Socioeconomic status, Surveys.
Abstract: A review of survey results conducted in Norway on coronary risk factors and their relation to socioeconomic factors is presented. Coronary heart disease has often been associated with a higher socioeconomic status, but recently, deaths from coronary heart disease are said to be more common in groups from lower social classes. It is concluded that the most generally accepted risk factors such as raised serum-cholesterol, blood pressure, cigarette smoking, and lack of physical activity during leisure time are less common in high socioeconomic status than in low socioeconomic groups.

1389-76
A DIETARY STUDY OF ADULT CHINESE-CANADIANS IN VANCOUVER.
Philoria Y K Hsia, David L Young
J Can Diet Assoc 37 (3): 164-172. 1976.
389.9 C1632
Canada, Chinese-Canadians, Cultural factors, Dietary standards, Dietary surveys, Ethnic groups, Food habits, Nutrient intake, Vancouver.
Extract: A dietary survey of Chinese-Canadians residing in Vancouver's "China-Town" was conducted. The results indicated that on the whole calorie and nutrient intakes of the Chinese-Canadians fell below the recommended level of the Canadian Dietary Standard and that of the general population of Canada. Among the subjects studied, males, the younger subjects, those who could speak English, the more recent immigrants and those who consumed snacks had higher dietary ratings than their counterparts.

1390-76
VITAMIN C AND CHOLESTEROL METABOLISM.
R E Hughes
Journal of Human Nutrition 30 (5): 315-319. 1976.
389.8 N959
Ascorbic acid, Cholesterol, Hypovitaminosis C, Metabolism, Preventive nutrition, Research, Vitamin deficiencies.
Abstract: A discussion of current literature on Vitamin C and cholesterol metabolism is presented. Emphasis is placed on the research of Emil Ginter on chronic hypovitaminosis C in guinea pigs, a condition in which levels of Vitamin C are sufficient to maintain life but insufficient to support normal growth in young animals. This disorder is similar to sub-optimal Vitamin C in man. Suggestions made for the prevention of this condition and its relationship to atherosclerosis include the maintenance of tissue Vitamin C at saturation levels, approximately 100 mg of Vitamin C intake daily.

1391-76
HYPERACTIVITY: A DIET FOR PECK'S BAD BOY?
Human Ecol Forum 6 (4): 20-21. Spring 1976.
GF1.H8 F&N
Behavior change, Children, Diets for special conditions, Flavorings, Food additives, Hyperactivity, Hyperkinesis, Hypoglycemia.
Abstract: Studies of the hyperactive child in relation to diet are discussed. The first study performed at KaiserPermanente proposed that hyperkinesis, in childhood, was associated with artificial flavorings, colorings, and the ingestion of salicylates. Through the use of an elimination diet, approximately 50 percent of the children responded favorably. This study was later criticized because of its lack of a control group, standard measures, and other documentation. Further studies, avoiding these criticisms, are discussed with their findings.

1392-76
HYPERKINESIS: DOES SUBTRACTING ADDITIVES HELP?
Med World News 17 (20): 50. Sept 20, 1976.
R11.M42 F&N
Additives and adulterants, Children, Diets for special conditions, Flavorings, Food additives, Hyperactivity, Hyperkinetic (hyperactive) children, Research, Therapeutic and special diets.
Abstract: A new study from the University of Wisconsin has resulted in a primarily negative report on elimination diets for hyperkinetic children. The elimination diet is based on Dr. Benjamin Feingold's theory that a diet free of all foods containing artificial flavorings, colorings, and salicylates will calm hyperkinetic children. The new double-blind crossover study involving 36 boys between the ages of six and twelve found that only four were consistently rated by parents and teachers as improved while on the experimental diet. A discussion of the earlier positive report from the University of Pittsburgh is also included.

1393-76
THE PHYSIOLOGY OF LACTATION.
F E Hytten
Journal of Human Nutrition 30 (4): 225-232. Aug 1976.
389.8 N959
Breast feeding, Hormones, Infant feeding, Lactation, Physiology, Pregnancy, Pregnant women.
Abstract: The physiological process of lactation, milk production, and the more complex behavior pattern of breast feeding are discussed in technical detail. The development of the mammary gland, control of gland growth, variation in breast development, development of the nipple, milk production, milk composition, and the transfer of foreign substances to the milk are specific topics that are included in this thorough examination of lactation and breast feeding.

1394-76
FOOD: CROSSWORD PUZZLES FOR ELEMENTARY GRADES (GAME).
Ideal School Supply Co.
Oak Lawn, Ill. 8 crossword puzzles. 1 box of crayons in case. 1968.
TX364.F642 F&N AV
Crossword puzzles, Foods, Nutrition, Vocabulary.
With instructions printed inside case lid.
Abstract: Crossword puzzles are designed for elementary students as an intriguing reinforcement aid for reading and vocabulary building of terms associated with foods and nutrition. These puzzles operate in a different manner from the common crossword puzzle. There are no numbered rows, columns, and words to match. Instead, there is a clue letter or letters in each row or column of squares to aid the student in positioning the words. The words, as well as illustrations, are printed on the card. Each card is a different food subject; i.e., snacks, vegetables, fruits, meats, desserts, lunch, dinner, and breakfast.

1395-76
VITAMIN E.
Institute of Food Technologists, Expert Panel on Food Safety & Nutrition
Food Technol 31 (1): 77-80. Jan 1977.
389.8 F7398
Aging, Anemia, Athletes, Cancer, Cardiovascular disorders, Malabsorption, Muscular dystrophy, Sexual health, Vitamin E.
Abstact: An overview is presented of this controversial vitamin. The nature and sources of vitamin E are described and three situations where treatment has proven beneficial are enumerated: hemolytic anemia in premature infants, deficiencies caused by malabsorption of fats and oils, and calf pain when walking. Various other claims have been made as to vitamin E's effectiveness in treating dystrophy, sexual health, heart conditions, athletic ability, aging, cancer, and air pollution protection, and these are all examined. Overdosage and new research are discussed.

1396-76
NUTRITIONAL EVALUATION OF BREAST-FEEDING PRACTICES IN SOME COUNTRIES IN THE FAR EAST.
Carmen Ll Intengan
Environ Child Health 22 (2): 63-67. Apr 1976.
RJ1.J6
Breast feeding, Cultural factors, Far East, Food beliefs, Human milk, Infant diets, Infant feeding, Infant nutrition, Nutritional intervention.
Abstract: A nutritional evaluation of breast feeding practices in countries in the Far East is presented. Socio-economic levels, protein-energy malnutrition, supplemental foods, marasmus and kwashiorkor, cultural attitudes, and sanitation are topics discussed in relation to practices in Taiwan, Thailand, Indonesia, Japan, Philippines, Hong Kong, and China. Many countries in the Far East are now making the infant and the pregnant and lactating mother the top-priority targets for nutrition intervention programs.

1397-76
INTERRELATIONSHIPS OF DIET, GUT MICROFLORA, NUTRITION, AND HEALTH.
Dairy Counc Dig 47 (4): 19-24. July/Aug 1976.
389.8 D14
Cancer, Gut microflora, Health, Lactobacillus, Metabolism, Microorganisms, Nutrition.
Extract: Renewed interest in gut microflora and its effect on health is evidenced by the support and participation of the scientific community in international symposia on this subject which have been held every two years since 1970 at the University of Missouri Columbia Medical Center. This summary of the symposia gives attention to the interrelation of diet, nutrition, and gut microflora by discussing the influence each of these factors exerts on the other, the metabolic activities of some enteric microorganisms and their impact on health, and beneficial attributes of some of these microorganisms.

1398-76
NITRITE, NITROSAMINES, AND CANCER.
Phillip Issenberg
Fed Proc Fed Am Soc Exp Biol 35 (6): 1322-1326. May 1, 1976.
442.9 F31P
Cancer, Carcinogens, Nitrates, Nitrosamines.
Extract: Carcinogenic N-nitroso compounds are formed from the reaction of naturally-occurrring amines and nitrates that may be added to foods or produced by bacterial reduction of nitrate. N-Nitroso compounds can be produced during processing, storage and preparation of foods and in the mammalian stomach. Factors that influence the rates of nitrosation reactions include pH, temperature, catalysts, and inhibitors. Predictions of the extent of nitrosation are complicatedby these factors and ultimately the amounts and types of N-nitroso compounds present must be determined by direct analysis. Methods for detection and estimation of volatile nitrosamines are available and low levels (parts per billion) have been found in some cured meat and fish products. General methods for detection of all N-nitroso compounds are not available yet, but are under development. Evaluation of the risk to human populations from these compounds is difficult in the absence of more comprehensive data on their environmental distribution.

1399-76
SEX DIFFERENCES IN IRON ABSORPTION.
A Jacobs
Proc Nutr Soc 35 (2): 159-162. Sept 1976.
389.9 N953
Females, Iron, Iron absorption, Males, Sex (Characteristics).
Abstract: Absorption is the ultimate physiological mechanism for the control of body iron. In normal individuals, the body iron stores are the most important factor influencing absorption and these are lower in women than in men. The higher iron absorption found in women is a reflection of this and results from their greater iron losses from, for example, menstruation. The availability of food iron, the intestinal epithelial cell and the control of iron absorption are discussed.

1400-76
POLLUTING BREAST MILK: THE PCB STORY.
Michael Jacobson
Nutr Action 3 (12): 9. Dec 1976.
TX341.N9 F&N
Breast feeding, Chemical contaminants, Government role, Infant feeding, Infant nutrition, Pollutants, Polychlorinated biphenyls (PCB), Research, Toxins.
Abstract: A recent government study reported unexpectedly high levels of polychlorinated biphenyls (PCBs) in breastmilk. PCBs are a family of toxic chemicals that break down very slowly and build up in the food chain. The EPA has been surveying breast milk samples for PCBs but has not sought to determine why high levels of the chemical are present in some women and not in others. The article concludes with endorsing breast feeding, as its advantages outweigh other factors, and strong

recommendations are made to support more government research in this area.

1401-76
BREAST IS BEST.
Derrick B Jelliffe, E F Patrice Jelliffe
Lancet 2 (7986): 635. Sept 18, 1976.
448.8 L22
Breast feeding, Food industry, Food-related disorders, Immunity, Infant diets, Infant feeding, Milk.
Abstract: Specific medical applications as to the superiority of breast feeding to infant formulas are detailed in this letter to the editor. Discussion of protein in cow's milk as the commonest allergen in infancy; the problems encountered by careless preparation of formulas by mothers, often changing the concentration andvolume; the infant food industry's problems with formula deficiency syndromes; and, the significant protection from infection received through breast milk are included.

1402-76
BREAST-FEEDING IN SHEFFIELD.
M F Jepson, Et Al
Lancet 2 (7982): 425-426. Aug 21, 1976.
448.8 L22
Death rate, Great Britain, Infant feeding, Infants (To 2 years), Lactation, Milk.
Abstract: The practice of breast-feeding in Great Britain is explored in a letter to the editor. Discussions focus on the fact that the actual rate of breast-feeding is low but now many pregnant women say that they intend to breast-feed. The letter continues to say that behind the rise in expectant breast feeders is the theory that there is some correlation between babies who are fed cow's milk and "cot death".

1403-76
INDIVIDUALS, NOT FAMILIES, ARE THE KEY TO NUTRITION.
Norge Jerome
CNI Weekly Rep 6 (36): 4-5. 9 sept 1976.
TX341.C6 F&N
Family nutrition, Food habits, Health, Individual characteristics, Nutrition, Nutrition education, Taste.
Abstract: Studies were conducted to determine food habits of families and individuals. It was found that the habits of individuals provided more information for nutrition education programs. Eating patterns are linked to two factors; abundance and personal taste preference. The impetus resulting from these studies indicate that traditional nutrition education focusing on family meals should be changed to focus on individual eating habits instead.

1404-76
DAIRY PRODUCTS AS FOOD PROTEIN RESOURCES.
J J Jonas, Et Al
J Milk Food Tech 39 (11): 778-795. Nov 1976.
44.8 J824
Consumers, Dairy foods, Food analogues, Food consumption, Marketing, Milk products, Protein foods, Research, United States.
Extract: An overall, continuous downward trend in milk production and utilization can be observed in the U.S. During the last 30 years. The per capita dairy product consumption decreased by about 10% in every decade. Since dairy products supply an important portion of the nation's protein, and 75% of our calcium needs, it seems to be important to understand the causes of this decline. To overcome the decline, the rationale of a coordinated technological, nutritional, and marketing research approach is discussed. The future of the dairy problem is analyzed from three interrelated viewpoints: (a) product research to meet consumer needs, (b) nutrition research to promote consumer health, and (c) marketing research to explore consumer motivation.

1405-76
"HEALTH FOODS"--ARE THEY HEALTHFUL FOR DIABETICS?
Jane Judge
ADA Forecast 25 (3): 156. May/June 1972.
RC658.A1F6 F&N
Diabetic diets, Fertilizers, Food beliefs, Health foods, Nutrient values, Organic foods, Protein-fat-carbohydrate modifications, Recipes, Therapeutic and special diets.
Abstract: "Health foods," often called "natural foods" or "organic foods" are not superior to foods grown with chemical fertiliers for the diabetic. No one food provides all of the nutrients required for health, whether or not it is considered a "health food." A diabetic's diet plan provides a variety of foods in balanced proportions. Recipes and nutrient values are included for some diabetic "health food" as Golden Almond Milk, Persian Yoghurt, Granola, Roasted Soya, and Pilaf. A discussion of organic versus chemical fertilizers and their relation to crop yields, depleted soil, and food consumption is also included.

1406-76
CHOLESTEROL AND OTHER BLOOD FATS IN DIABETES.
John L Juergens
ADA Forecast 25 (6): 1-6. Nov 1972.
RC658.A1F6 F&N
Atherosclerosis, Cardiovascular disorders, Cholesterol, Diabetes mellitus, Hyperlipoproteinemia, Laboratory techniques, Lipids, Lipoproteins, Triglycerides.
Abstract: Technical explanations of cholesterol, triglycerides, and other blood fats and their roles in atherosclerosis and the diabetic are presented. All cholesterol and trigylcerides are transported in the blood as lipoprotein, the protein portion of which is formed in the liver. Lipoproteins may be separated on the basis of size by a laboratory process known as paper electrophoresis. The five different types of hyperlipoproteinemia (lipoprotein excess) are relatively frequent in diabetics. Detailed discussions of hyperlipoproteinemia, abnormal density levels, and their relationship to diabetes are included.

1407-76
NITRATES AND NITRITES AS COMPONENTS OF THE NORMAL ENVIRONMENT PART TWO.
Thomas H Jukes
Food and Nutr News 48 (1): 1, 4. Oct/Nov 1976.
389.8 F7332
Carcinogens, Mutagens, Nitrates, Nitrites, Nitrosamines.
Extract: Nitrates are inseparable from human diets because of their universal occurrence in foods of plant origin. Nitrates are reduced to nitrites by bacteria that occur in the mouth. For this reason, human saliva always contains nitrites. Nitrites can react with secondary amines and other compounds in foods to form nitrosamines. These substances are mutagenic and carcinogenic. Nitrosamines are also formed during the frying of bacon. Nothing is known of the extent to which nitrosamines formed in the body from salivary nitrites may be mutagenic or carcinogenic.

1408-76
ONE AND TWO-MEMBER HOUSEHOLD FEEDING PATTERNS.
Paul Kahn
Food Prod Dev 10 (8): 22, 27, 30. Oct 1976.
HD9000.1.F64
Adults, Attitudes, Change, Food habits, Food packaging, Food preferences, Food preparation, Food purchasing.
Extract: Younger small households, although comprising only one-fourth of the total one and two-member households, are setting a new example for feeding patterns in the U.S. With this example, new avenues for product and packaging developments are opening. Among these are opportunities for individual portion prepackaged items, including fresh and staple products; single-portion snacks; new distribution outlets, i.e. vending machines in offices and increased growth for home delivery. It is safe to assume young people will never return to the traditional rules that governed the eating behavior of their parents.

1409-76
CALORIGENIC RESPONSE IN OBESE AND NONOBESE WOMEN.
Murray L Kaplan, Gilbert A Leveille
Amer J Clin Nutr 29 (10): 1108-1113. Oct 1976.
389.8 J824
Blood analysis, Caloric intake, Clinical investigations, Energy metabolism, Females, Obesity, Protein metabolism disorders, Protein-high diets.
Extract: The calorigenic response to a high protein test meal was studied in women with a history of childhood onset obesity. Obese and nonobese individuals were fasted overnight and basal oxygen consumptions determined the following morning. A semisynthetic 823 kcal high protein test meal was ingested within a 1-hr period followed by hourly determinations of oxygen consumption and plasma levels of insulin, free fatty acids, triglycerides, glucose, amino acids, and urea nitrogen. Results suggest that a physiological aberration of energy metabolism may contribute to the development of of childhood onset obesity.

1410-76
A SURVEY OF FOOD HABITS AND BELIEFS OF PREGNANT AND LACTATING MOTHERS IN MYSORE CITY.
Maliha F Khanum, K P Umapathy
Indian J Nutr Diet 13 (7): 208-217. July 1976.
QP141.A1J6
Cultural factors, Dietary surveys, Food beliefs, Food habits, India, Lactation, Pica, Pregnancy diets, Pregnant women.
Extract: The purpose of the study was to survey the food habits and food beliefs during pregnancy and lactation in Mysore City, India. Five hundred mothers belonging to different income groups who were admitted for parturition in five hospitals and clinics were interviewed with an oral questionnaire. Information regarding personal and family background; usual food consumption pattern; foods specially avoided or consumed during pregnancy and lactation; as well as pica habit were elicited.

1411-76
FOOD SCRAMBLE (GAME).
Ina G Kimbrough
College Station, Miss. 2 p. 1975.
TX364.K52 F&N (Mississippi. State University. Cooperative Extension Service. Information sheet 551)
Basic Four, Childrens games, Educational games, Food sources, Foods, Nutrients.
Abstract: By unscrambling the words in this food scramble game, the player can learn food sources of protein, vitamin A, ascorbic acid, and calcium. On the opposite side of the game, the player is asked to list the foods he ate for breakfast, the Basic Four food group, and the nutrients found in these foods. He can analyze his breakfast and give a list of foods which can make his breakfast more nutritious. This game can be enjoyed by elementary school age children.

1412-76
BREAKFAST CROSSWORD PUZZLE (CROSSWORD PUZZLE).
Ina G Kimbrough
College Station, Miss. 2 p. 1972.
TX733.K5 F&N (Mississippi. State University. Cooperative Extension Service. Information sheet 552)
Basic Four, Basic nutrition facts, Breakfast, Childrens games, Crossword puzzles, Educational games, Nutrient sources.
Abstract: Emphasis is given to typical Southern foods, the Basic Four, nutrients, and functions of nutrients in typical breakfast foods. This exercise in basic nutrition education could be enjoyed by 4-H groups, elementary and junior high age children. The key to the crossword puzzle is on the reverse side.

1413-76
SCHOOL HEALTH PROBLEMS.
Glenn R Knotts, John P McGovern
Springfield, Ill., Thomas 116 p. illus. [1975].
LB3405.K5 F&N
Allergies, Dental health, Drugs, Mental health, Nutrition, Physical health, School children (6-11 years), School health services.
Abstract: School health is one of the vital concerns of our time. Programs vary in quantity and quality, and often present only a limited and uncoordinated approach to improved health care for all our children and youth. This compilation brings together articles discussing some of the major problems including mental health, hearing, vision, allergy, dental health, sex education, drug education, and nutrition education. The opening chapters deal with professional training and programs for school health.

1414-76
EXERCISE, CALORIES, AND DIABETES.
Harvey C Knowles
ADA Forecast 13 (4): 105. July/Aug 1960.
RC658.A1F6 F&N
Blood glucose level, Caloric intake, Diabetes mellitus, Diabetic diets, Energy metabolism, Exercise, Insulin, Physical activity.
Abstract: It is agreed that exercise is important in the treatment of diabetes. Persons with diabetes need to understand the relation of activity to calories. The diet a physician plans for the diabetic patient takes into account the effects of sex, age, and activity on caloric requirements. A discussion of energy, caloric combustion, Krebs cycle, blood sugar concentration during exercise, insulin and acetone production, and hypoglycemic levels is presented in detail with the aid of graphs and charts.

1415-76
EPIDEMIOLOGY OF HEART DISEASE: SEARCHES FOR CAUSES.
Gina B Kolata, Jean L Marx
Science 194 (4264): 509-512. Oct 29, 1976.
470 SCI2
Cardiovascular disorders, Cholesterol, Dietary factors, Epidemiology, Hypertension, Research, Smoking.
Abstract: Epidemiological studies have identified several factors that appear to contribute to the development of heart disease. These include high blood pressure, cigarette smoking, and high concentrations of serum cholesterol. Investigators are asking whether decreases in the frequency of these traits in the U.S. Population may have contributed to the recent decrease in mortalities from cardiovascular diseases. Statistics provide suggestive but inconclusive evidence. The difficulties in making epidemiological studies are also discussed.

1416-76
EVALUATION OF BEEF PATTIES CONTAINING SOY PROTEIN DURING 12MONTH FROZEN STORAGE.
A W Kotula, G G Twigg, E P Young
J Food Sci 41 (5): 1142-1147. Sept/Oct 1976.
389.8 F7322
Evaluation, Ground beef, Meat alternates, Nutrient values, Textured vegetable proteins.
Extract: Patties containing 20 or 30% of soy protein (textured or concentrate) were stored at -17 degrees C and evaluated tri-monthly for one year for effects of storage or organoleptic properties and chemical changes. Mean scores for flavor, aroma and overall acceptability did not change significantly during the year of frozen storage. Peroxide and TBA values increased during storage at a faster rate for all-beef patties than for patties containing soy protein. Soy protein additives tended to inhibit rancidity development.

1417-76
THE SERIOUS SIDE OF MILD DIABETES.
Leo P Krall
ADA Forecast 22 (2): 136. Mar/Apr 1969.
RC658.A1F6 F&N
Diabetes mellitus, Diabetic diets, Health beliefs, Health care, Health misinformation, Insulin, Preventive medicine, Urine analysis.
Abstract: The dangers associated with mild diabetes are discussed in depth. The mild diabetic may mislead himself into thinking that he is either a nondiabetic or cured, because he has escaped the necessity of taking insulin. Further medical attention is needed to keep him alert to the possible dangers of his condition. Four topics suggested for close attention to help keep mild diabetes under control include: diet, urine testing, foot complications, and regular visits to the physician.

1418-76
MILK AND LACTATION.
International Symposium on Milk and Lactation, Campione, 1973
Norman Kretchner, Ehore Rossi, F Sereni
New York, S Karger 237 p. illus. 1975.
RJ216.I5 1973 F&N (Modern problems in paediatrics, v. 15)
Breast feeding, Lactation, Milk, Psychological aspects.
Extract: The topics of discussion for the symposium were selected based upon human milk constituting the major source of inexpensive protein available to the infant. Papers range from deliberations of detailed morphologic, physiologic, biochemical development of the mammary gland and the digestion and utilization of milk constituents to the psychological basis of the infant-mother relationship during breast feeding.

1419-76
METABOLIC PROFILE OF WOMEN COLLEGE STUDENTS.
Nirmala Krishnamurthy, P A Lalitha Subbulakshmi
Indian J Nutr Diet 13 (2): [22]-33. Feb 1976.
QP141.A1J6
College students, Dietary study methods, Females, India, Metabolic studies, Nutrient intake.
Extract: Metabolic patterns of Indian women college students, 19 to 21 years old, consuming the college hostel diet were studied with reference to protein, calcium, iron, vitamin A and vitamin C. The protein, calcum and vitamin C intake of the participants reached the ICMR recommended allowances only in the case of milk, fruits and sugar. None of the other food groups were consumed up to the recommended ICMR allowances.

1420-76
BIOLOGICAL UTILIZATION OF BETA-CAROTENE FROM AMARANTH AND LEAF PROTEIN IN PRESCHOOL CHILDREN.
Nirmala Krishnamurthy, S Geetha, Rajammal P Devadas
Indian J Nutr Diet 13 (9): 293-295. Sept 1976.
QP141.A1J6
Absorption, Carotenes, India, Leaf proteins, Nutrient intake, Preschool children (2-5 years), Proteins, Vitamin A.
Extract: A study was conducted in fifteen preschool children to determine the efficiency of absorption of beta-carotene from amaranth and leaf protein as compared with standard beta-carotene. The results showed that 85.4+/-6.14 per cent of beta-carotene was absorbed from standard beta-carotene and 61.4+/-9.35 per cent from amaranth and 76.7+/-8.48 per cent from leaf protein. The serum vitamin A levels showed increment from 20.5+/-4.39 micron/100 ml to 29.2+/-2.09 micron/100 ml. The serum total proteins andalbumin levels showed a positive correlation with serum vitamin A levels.

1421-76
FLUORIDE CONTENT OF MECHANICALLY DEBONED BEEF AND PORK FROM COMMERCIAL SOURCES IN DIFFERENT GEOGRAPHICAL AREAS.
N G Kruggel, R A Field
J Food Sci 42 (1): 190-192. 1977.
389.8 F7322
Fluoride, Geographic regions, Iron, Meat, Mechanically-deboned meat, Pork, United States.
Extract: Mechanically deboned meat (MDM) from flat bones of mature cows and bulls from three regions of the country and pork MDM from two regions were evaluated. The samples were collected from regions where high levels of fluoride occuring in the water and vegetation have been reported. Higher magnesium, iron and fluoride contents were found in beef MDM from the West and Midwest regions when compared to the Southern region. Higher iron and fluoride contents were found in beef MDM compared to pork MDM. MDM had a higher iron content than regular muscle, which was attributable to increased amounts of iron in bone marrow. Iron was suggested as a method for determination of red bone marrow percentage in MDM.

1422-76
MATERNAL FOOD INTAKE AND WEIGHT OF GROWN-UP OFFSPRING.
Gertrud Kruskemper, Et Al
New Engl J Med 295 (19): 1084. Nov 4, 1976.
448.8 N442
Famine, Fetal growth, Infants (To 2 years), Males, Maternal and child health, Maternal-fetal exchange, Obesity, Psychological aspects.
Abstract: Two letters comment upon the earlier article by Ravelli et al which related obesity in men who had suffered severe famine in utero or early infancy (or both) solely to biologic, somatic factors. The first letter brings attention to possible psychologic influences which which may have led to a confusion between hunger and the need for love and affection. The second letter states that rapid renutrition of the fetus after initial famine is more likely to be the explanation for the later higher rate of obesity. Ravelli et al offer a reply to these comments.

1423-76
THE LACTOSE INTOLERANCE TEST AND MILK CONSUMPTION.
Nutr Rev 34 (10): 302-303. Oct 1976.
389.8 N953
Children, Lactose, Lactose intolerance, Milk.
Abstract: Many children who show syptoms of lactose intolerance in a standard lactose tolerance test (LTT) can and do consume moderate amounts of milk without significant gastrointestinal upset. The LTT probably overemphasizes the problem of lactose deficiency in a population. Operational lactose intolerance may be inadequate in predicting milk rejection and

invalid in the decision as to whether or not milk supplementation of a diet will be accepted by a population.

1424-76
RASTAFARIAN FOOD HABITS.
Jacqueline Landman-Bogues
Cajanus 9 (4): 228-234. 1976.
RA784.A1C3
Cultural factors, Food habits, Food preferences, Jamaica, Rastafarians, Undernutrition, Vegetarians.
Abstract: The food habits of the Rastafarians, a Jamaica religio-political cult, are reviewed. Rastafarians are basically vegetarians: they exclude meat and meat products from their diet. Freshly harvested vegetables or freshly caught fish are preferred to those products which are purchased from regular commercial outlets. Coconut milk is substituted for cow's milk. Dried fruits such as raisins, prunes, and nuts may be regular features of the Rastafarian diet. There are many positive aspects of these food habits; however, the diet may cause undernutrition. Dietitians must understand and respect these food customs while assisting Rastafarians to choose balanced diets.

1425-76
TWO TYPES OF NUTRITIONAL RICKETS IN INFANTS.
P Lapatsanis, Et Al
Amer J Clin Nutr 29 (11): 1222-1226. Nov 1976.
389.8 J824
Calcium, Deficiency diseases and disorders, Hypophosphatemia, Infants (To 2 years), Phosphorus, Rickets, Vitamin D, Vitamin deficiencies.
Extract: In 100 infants with nutritional rickets, i.e., responsive to vitamin D therapy, we found a close inverse relationship between serum phosphorus, on the one hand, and serum alkaline phosphatase and the presence of radiological signs of rickets, on the other. There was no correlation between serum calcium and the severity of bone lesions. It is concluded that hypophosphatemia but not hypocalcemia is typical of rickets. Since hypophosphatemia and rickets can be produced experimentally by phosphate deficiency alone, we suggest our infants can be divided into two groups, one with true vitamin D deficiency that leads to hypocalcemia and no or mild bone lesions, and one with primary phosphate deficiency, resulting perhaps from a defect in phosphate transport, which leads to rickets and hypophosphatemia.

1426-76
ETIOLOGY OF GROWTH FAILURE IN A CLINIC POPULATION.
Frances A Larkin, Et Al
J Am Diet Assoc 69 (5): 506-510. Nov 1976.
389.8 AM34
Etiology, Growth, Height, Interviews, Low birth weight infants, Preschool children (2-5 years), Socioeconomic influences, Weight gain.
Extract: The characteristics of 124 preschool children with apparent growth failure were compared with those of a control group of 89 with a higher level of achievement in stature and weight. Following a home interview, information from the two groups was compared. The children who experienced growth failure were slightly older than the control children. There was no significant difference between the two groups as to mother's age at delivery, education, income, and birthplace of the parents, or recent health problems of the mother or child. The growth-failure children had had lower birth weights. Mothers of these children had tended to feel somewhat unhappy with the prospective additional family member prior to delivery. The families of the group with inadequate growth bought more Food Stamps and had higher monthly credit payments. Therewas no significant difference between the two groups in diet scores based on food frequency interviews.

1427-76
FOOD FOR INEFFICIENT THOUGHT.
Melvin D Levine, Craig B Liden
Pediatrics 58 (2): 145-148. Aug 1976.
RJ1.P42
Brain, Central nervous system, Child nutrition, Experimental diets, Hyperkinetic (hyperactive) children, School children (6-11 years), Therapeutic and special diets.
Abstract: An important exploration of a contemporary hypothesis regarding the impact of diet on the central nervous systems of children is presented. Results of an experiment with the Feingold diet are discussed. Caution is advised in the interpretation of the data, which seems to point to the Feingold diet as an answer to hyperkinesis.

1428-76
MALNUTRITION AND THE UNDERNOURISHED CURIOSITY.
David A Levitsky
Human Ecol Forum 6 (4): 12-14. Spring 1976.
GF1.H8 F&N
Behavior change, Brain damage, DNA, Environmental factors, Malnutrition, Mental retardation.
Extract: The effects of malnutrition on behavior could be reversed or at least minimized by the introduction of "favorable" stimulation in the individual's environment during upbringing. Learning retardation--once attributed to "brain damage"--can be overcome, not by a change in diet or by medical effects, but by enriching the living environment of the malnourished. These outcomes may be described in terms of the concept of "functional isolation.".

1429-76
ALCOHOL AND NUTRITION.
Charles S Lieber
Nutr News 39 (3): 9, 12. Oct 1976.
389.8 N957
Alcohol, Caloric values, Cirrhosis, Fatty liver, Hepatitis, Liver diseases, Malnutrition.
Abstract: Malnutrition, as well as impaired digestion and absorption, is now considered a result of chronic alcohol consumption. Alcohol, high in caloric value, displaces other foods in the diet, however, alcoholic beverages contain few, if any, vitamins, minerals, protein, or other nutrients. Mineral and protein deficiencies have been reported in the alcoholic. Recent studies also show that alcohol itself, rather than the nutritional deficiencies accompanying alcoholism, is a direct cause of alcoholic liver disease. Tested rats, baboons and human volunteers developed fatty liver when large amounts of ethanol were included in their diets.

1430-76
ATTITUDES TOWARDS BREAST FEEDING.
Ursula A Liebrich, David Morley
Environ Child Health 22 (2): 31-33. Apr 1976.
RJ1.J6
Attitudes, Breast feeding, Females, Great Britain, Hospital personnel, Questionnaires, Surveys.
Extract: In a study on factors influencing mother's intention and success in breast-feeding, a questionnaire was used to determine attitudes in different groups. This instrument and a simple way of analysing it is presented. Attitudes are crucial for the success of breast-feeding, and changes in the attitudes of hospital staff have often shown improvements in the incidence of breast-feeding.

1431-76
NITRITES REPRESENT A PROBLEM, NOT A SCARE.
William Lijinsky
CNI Weekly Rep 6 (29): 4-6. 15 july 1976.
TX341.C6 F&N
Carcinogens, Government role, Meat, Nitrites, Nitrosamines, Processed foods.
Abstract: The author explains what he feels is the danger ratio of nitrites in the food we eat. After an explanation of the methods used to test rats for cancer and apply this knowledge to humans, Dr. Lijinsky explains that the nitrites used in meat processing react with amines in meat, in the stomach, in cigarette smoke, etc. to form nitrosamines, known carcinogens. He urges less laxity in government and industry toward the amounts of nitrites allowable in processed meats.

1432-76
BREAST MILK COMPOSITION IN ETHIOPIAN AND SWEDISH MOTHERS II. LACTOSE, NITROGEN, AND PROTEIN CONTENTS.
Bo Lonnerdal, Elizabeth Forsum, Mehari Gebre-Medhin
Amer J Clin Nutr 29 (10): 1134-1141. Oct 1976.
389.8 J824
Clinical investigations, Ethiopia, Females, Human milk, Lactose, Nitrogen, Proteins, Socioeconomic influences, Sweden.
Extract: Breast milk from underprivileged and privileged Ethiopian mothers was collected at different stages of lactation and analyzed for total nitrogen, lactose, and individual milk proteins. These values and the milk volume of one meal were compared to corresponding results from well-nourished Swedish mothers. No significant differences between the levels of these constituents or the milk volumes were found between the two groups of Ethiopian mothers. When comparison was made between breast milk from these two Ethiopian groups and the Swedish group, the former twoshowed significantly higher values for the iron-binding protein lactoferrin.

1433-76
A LONGITUDINAL STUDY OF THE PROTEIN, NITROGEN, AND LACTOSE CONTENTS OF HUMAN MILK FROM SWEDISH WELL-NOURISHED MOTHERS.
Bo Lonnerdal, Elisabeth Forsum, Leif Hambraeus
Amer J Clin Nutr 29 (10): 1127-1133. Oct 1976.
389.8 J824
Females, Human milk, Lactation, Lactose, Longitudinal studies, Milk, Nitrogen, Proteins, Sweden.
Extract: The contents of total nitrogen, nonprotein nitrogen, lactose, and individual milk proteins have been determined in human milk from well-nourished Swedish mothers. Breast milk samples from 50 mothers at different stages of lactation were collected. Furthermore, three mothers gave samples repeatedly throughout the lactation period. The protein content in mature milk was found to be 0.8 to 0.9% by amino acid analysis. The nitrogen content and the contents of the major human milk whey proteins are very high for the first few days, then decrease rapidly and reach, thereafter, the more slowly declining level of mature milk. Nonprotein nitrogen and the nonspecific milk protein serum albumin are present in constant concentrations throughout lactation. The daily milk volumes were determined and found to be 500 to 600 ml in the very early part and 700 to 800 ml in the later part of the lactation period.

1434-76
WHO'S GOT THE APPLE?
Jan Loof
New York, Random House [32] p. col. illus. 1975.
TX355.L6 F&N
Apples, Childrens stories.
Translated and adapted by Ole Risom and Linda Hayward.
Abstract: A man in a striped suit buys an apple. Because it

is April Fool's Day, the storekeeper sells him a green plastic apple and then goes out to admire the prize apple he (storekeeper) is growing in his back yard. By a long series of unlikely events, the man in the striped suit ends up with the prize apple. The storekeeper never figures out where it went.

1435-76
THE USE OF VITAMINS IN DERMATOLOGY.
Irwin I Lubowe
J Appl Nutr 27 (1): 17-27. Spring 1975.
389.8 AM35
Ascorbic acid, Dermatology, Pyridoxine, Skin disorders, Vitamin A, Vitamin B complex, Vitamin D, Vitamin E, Vitamins.
Abstract: The use of vitamins in the treatment of dermatological conditions has many possibilities, but to date confirmation of many clinical studies has been inadequate and scarce. Specific and suggested uses of the following vitamins are discussed in detail: Vitamin A, Vitamin B, Vitamin B6, Vitamin C, Vitamin D, Vitamin E and Vitamin F. Tables show the AMA daily vitamin requirements and the treatment form for Vitamin E in ten diseases.

1436-76
PREVENTING KETOACIDOSIS IN THE CHILD WITH JUVENILE-ONSET DIABETES MELLITUS.
Bo Ock Lee Lum
J Am Diet Assoc 69 (2): 157-161. Aug 1976.
389.8 AM34
Children, Clinical nutrition, Diabetes mellitus, Diabetic diets, Nutritionists, Psychological aspects.
Abstract: The author offers a two-part article about the effects of juvenile onset-type diabetes mellitus on children and their families, from a 1969 to 1974 study. The major causes of difficulty in their management were due to three factors: inappropriate education, psychosocial problems (inability to accept diagnosis or strained home environment), biochemical causes. The author concludes that the influence nutritionists have on pediatric practice should extend beyond obtaining food histories and attempting to change food habits.

1437-76
ADEQUACY OF VITAMIN B6 SUPPLEMENTATION DURING PREGNANCY: A PROSPECTIVE STUDY.
Lawrence Lumeng, Robert E Cleary, Rosemary Wagner
Amer J Clin Nutr 29 (12): 1376-1383. Dec 1976.
389.8 J824
Clinical investigations, Pregnancy diets, Pregnant women, Pyridoxine, Recommended Dietary Allowances, Supplements (Nutrient).
Extract: This prospective study assesses the effect of 2.5, 4, and 10 mg of pyridoxine supplementation during pregnancy on maternal and fetal plasma levels of pyridoxial 5'-phosphate (PLP) and on the degree of coenzyme saturation (activation factor) of aspartate aminotransferase and alanin aminotransferase (alpha EGOT and alpha EGPT) in maternal erythrocytes. More than 4 mg of pyridoxine supplementation daily was required for most pregnancies to maintain maternal plasma PLP levels within the range observed during the first trimester and in the nonpregnant state. Results indicate that the current Recommended Dietary Allowance for vitamin B6 during pregnancy (2.5 mg) is too low and that supplementation of the vitamin in an amount more than 4 mg daily is recommended.

1438-76
SEX DIFFERENCES IN RESPONSE TO DIETARY CARBOHYDRATES.
I MacDonald
Proc Nutr Soc 35 (2): 155-157. Sept 1976.
389.9 N953
Carbohydrates, Contraceptives, oral, Females, Lipid metabolism disorders, Lipids, Males, Metabolism, Sex (Characteristics).
Abstract: It is suggested that the interrelationship between dietary carbohydrates (especially fructose) and lipid metabolism is influenced by the sex of the subject and by the therapeutic use of sex hormones. The intake of carbohydrate may lead to an increase in the serum concentration of triglyceride in fasting subjects. Variations have been found in the glucose-tolerance test during the menstrual cycle. Estrogen administration is associated with an increase in the concentration of triglyceride in the fasting serum, possibly due to an increased production rate. In monkeys of both sexes given diets high in carbohydrates while receiving an oral contraceptive it was found that the level of serum triglyceride was significantly higher than when the oral contraceptive accompanied a stock diet.

1439-76
POSTPRANDIAL GLUCOSE, INSULIN, FREE FATTY ACID AND GROWTH HORMONE RESPONSES IN CHILDREN CONSUMING ALL THE DAY'S PROTEIN IN ONE MEAL.
William C MacLean, Donald E Hill, George G Graham
Amer J Clin Nutr 29 (9): 984-988. Sept 1976.
389.8 J824
Child nutrition, Fatty acids, Growth, Insulin, Proteins, Special groups, diets, Therapeutic and special diets.
Abstract: Blood glucose, insulin (IRI), growth hormone, and plasma free fatty acids (FFA) were determined in six children consuming a diet of uneven protein distribution relative to energy (study period). Preprandial and postprandial samples were taken around the 8 am and 3 pm feedings. Only the 3 pm feeding contained all the day's protein. A control period group ate protein evenly distributed throughout the day. Growth hormone after both meals while consuming both diets was variable but considered normal. The quantitative changes in glucose-IRI-FFA responses were attributable to differences in test meals and little long-term adaptation to uneven protein distribution.

1440-76
THE RESPONSIBILITY OF THE OBSTETRICIAN IN THE ESTABLISHMENT OF BREAST FEEDING.
J Malvern
Journal of Human Nutrition 30 (4): 253-255. Aug 1976.
389.8 N959
Breast feeding, Great Britain, Infant feeding, Lactation, Maternal and child health, Obstetricians, Pregnancy, Prenatal education.
Abstract: Advice on infant feeding usually becomes the responsibility of the pediatrician and midwife in the British hospital system. The obstetrician, due to the pressures of his workload, often has little time to discuss breast feeding, during his prenatal visits with new mothers. Obstetricians need to become more concerned if their patients are to be ensured of receiving advice and instruction on lactation and infant feeding. If breast feeding is to be encouraged and promoted, the hospital must develop a definite policy with strong support from motivated obstetricians.

1441-76
CALCIUM, PHOSPHORUS AND MAGNESIUM REQUIREMENT.
D H Marshall, B E C Nordin, R Speed
Proc Nutr Soc 35 (2): 163-173. Sept 1976.
389.9 N953
Calcium, Females, Magnesium, Males, Minerals, Nutrient requirements, Phosphorus, Sex (Characteristics).
Abstract: The low magnesium and phosphorus requirements of adults are contrasted with the high requirement for calcium. Three reasons for this are suggested: differences in the absorptive mechanisms for the three elements, differences in the plasma homeostatic mechanisms, and differences in the regulation of urinary excretion. In addition, there seem to be age and sex effects on calcium requirement but no comparable age and sex effects on magnesium requirement.

1442-76
NUTRITIONAL REVIEW.
Ruth Marston, Berta Friend
Natl Food Situation p. 25-32. Nov 1976.
1.941 S2F73
Calcium, Food consumption, Food economics and consumption, Food supply, History, Nutrition, Phosphorus, United States.
Extract: Larger food supplies in 1976, about 2 percent higher than in 1975, combined with new enrichment standards for white flour enacted July 1, 1975, account for the 1 to 5 precent higher levels for 1976 for food energy (calories) and all nutrients--iron, niacin, and vitamin B6--are at their highest levels since 1909-13 and four-protein, riboflavin, thiamin, and ascorbic acid--are at highest levels since mid-1940's. Dairy products, provided three-fourths of the calcium in U.S. diets in 1976. Three food groups--dairy products; meat, poultry, fish; and grain products--together provided three-fourths of the phosphorus. Changes in food consumption for over 65 years have not significantly affected the calcium-to-phosphorus ratio in 1976.

1443-76
HOW NUTRITIOUS ARE FROZEN DINNERS?
Sam Martin
Quick Frozen Foods 39 (4): 40-42, 44-46, 49-50, 52. Nov 1976.
389.8 Q4
Chicken, Fried foods, Frozen foods, Nutritional value, Surveys.
Abstract: A laboratory analysis of all top brands of frozen fried chicken dinners revealed that they ranked far higher in protein than the FDA-suggested voluntary standard and were rich in other essential nutrients. Chicken dinners have only 1/35th as much cholesterol as a single fresh egg. Vegetables in dinners retain more nutrition than any similar vegetables fresh, canned, dried, or frozen - heated in water. Frozen chicken dinners have substantial quantities of Vitamin A, B1, B2, C, niacin, iron and calcium, contain about 585 calories (without dessert), and have more weight even after cooking than what is indicated on the label. Survey background, methods and results are described in detail.

1444-76
ATHEROSCLEROSIS: THE CHOLESTEROL CONNECTION.
Jean L Marx
Science 194 (4266): 711-714, 755. Nov 12, 1976.
470 SCI2
Atherosclerosis, Biochemistry, Cardiovascular disorders, Cholesterol, Coronary heart disease, Lipids, Lipoproteins, Research, Research methodology.
Abstract: A review of research and new developments in the field of cholesterol and its role in atherosclerosis is presented. Recent attention has focused on low density lipoproteins, LDL, which are known to carry cholesterol in the blood, as playing a key role in both the development of atherosclerotic lesions and in the regulation of cholesterol metabolism in cells other than the liver. A review of current nationwide research in this area of study is highlighted.

1445-76
MINERAL CONTENT OF LEGUMES AS RELATED TO NUTRITION LABELING.
M A McCarthy, E W Murphy, S J Ritchey
Food Technol 31 (2): 86, 88, 90-91. Feb 1977.
389.8 F7398
Food composition, Labeling, Legumes, Minerals, Nitrogen, Nutrient values, Nutritional labeling, Regulations.
Abstract: Results of research to determine the mineral element content of raw mature dry legumes are discussed and are compared to nutrition labelling specifications. Relationships between nitrogen and nine mineral elements were investigated for both raw and cooked legumes in an attempt to determine whether, for legumes as a class, the content of any of the minerals could be predicted from the nitrogen content. Meeting nutritional labelling requirements for several minerals in legumes, as purchased in the retail market, should not be a problem to the processor. Tables are included.

1446-76
WINE VERSUS ETHANOL IN HUMAN NUTRITION--1. NITROGEN AND CALORIE BALANCE.
Janet T McDonald, Sheldon Margen
Amer J Clin Nutr 29 (10): 1093-1103. Oct 1976.
389.8 J824
Absorption, Alcohol, Alcoholic beverages, Clinical investigations, Ethanol, Metabolism, Nitrogen, Proteins, Wine.
Abstract: There are implications in the literature that wine is different from other alcoholic beverages and that it may even have a beneficial effect on the nutritional process. A metabolic study was undertaken in an attempt to document the effects of wine versus ethanol on absorption of various nutrients. Nitrogen and caloric data are presented. For four 18-day experimental periods, six healthy, young men were given, in addition to a controlled diet, a liter per day of the following test beverages: Zinfandel wine; dealcoholized Zinfandel wine; pure ethanol; and deionized water. The subjects tended to lose weight on alcohol-containing regiments, urinary excretion of nitrogen was significantly greater, and there was no significant difference in fecal nitrogen excretion. It is concluded that alcohol may directly affect protein catabolism and that calories from alcohol may not be as efficient as those from fat and carbohydrate.

1447-76
MCDONALD'S NUTRITION ACTION PACK.
[Cleveland?] 1 v. (unpaged). 1975.
TX364.M36 F&N
Basic nutrition facts, Curriculum guides, Health, Integrated curriculum, Nutrition concepts, Primary grades, Teaching guides, Visual aids.
Abstract: Produced by the McDonald's Corporation in cooperation with the Community Nutrition Service of the Cleveland Health Museum and Education Center, this nutrition curriculum guide is designed for primary school teachers. Each of the four units has background information, activities, discussion questions, and duplicating masters to supplement the basic nutrition concepts. Unit I discusses the relationship of food to health and introduces information on cells, growth, and energy. Unit II presents the Basic Four food groups andsimple menu planning. Unit III introduces nutrient content of foods and Unit IV explains obesity and overeating. Each of the nutrition units can be integrated into other subject areas.

1448-76
TEXTBOOK OF PAEDIATRIC NUTRITION.
Donald S McLaren, David Burman
Edinburgh, Churchill Livingstone 416 p. 1976.
RJ206.T4 F&N
Adolescents (12-19 years), Child nutrition, Community nutrition, Deficiency diseases and disorders, Fetal growth, Infants (To 2 years), Preschool children (2-5 years), Protein Energy Malnutrition, School children (6-11 years).
Abstract: Written principally for teachers and postgraduate students of pediatrics and nutrition, this text, which covers aspects of pediatric normal nutrition and malnutrition, is also useful to dietitians, physicians, nurses, and other professionals because the clinical and dietary management of sick children are also emphasized. The text is divided into four sections: nutrition in growth and development (from intrauterine life to adolescence); nutritional disorders (protein energy malnutrition, vitamin and mineral deficiency and toxicity, and obesity); nutritional aspects of other diseases; and pediatric nutrition in the community. The editors and contributors to this volume have deliberately avoided presenting detailed diets because of cultural differences in feeding patterns and foods. Instead, the text provides comprehensive discussions of normal nutrition, current clinical topics, and preventive and social aspects of pediatric nutrition.

1449-76
IRON SUFFICIENCY IN BREAST-FED INFANTS AND THE AVAILABILITY OF IRON FROM HUMAN MILK.
Julia A McMillan, Stephen A Landaw, Frank A Oski
Pediatrics 58 (5): 686-691. Nov 1976.
RJ1.P42
Breast feeding, Clinical investigations, Hemoglobin, Infants (To 2 years), Iron, Iron absorption, Milk.
Extract: Four infants were studied who had been exclusively breast-fed for periods varying from 8 to 18 months. All had grown sufficiently to have exhausted their prenatally acquired iron endowment with respect to meeting current needs for maintaining normal serum iron values. Studies of iron absorption from breast milk and cow's milk were performed in ten normal adults. The absorption of iron from the human milk was significantly higher. These findings suggest that the iron present in human milk is sufficient to meet the iron requirements of the exclusively breast-fed infant until he approximately triples his birthweight.

1450-76
THIAMIN AND RIBOFLAVIN RETENTION IN MEATS COOKED UNCOVERED AND IN OVEN FILM.
Elsa A McMullen, Joan P Cassilly
Home Econ Res J 5 (1): 33-39. Sept 1976.
TX1.H6
Cookery, Food preparation, Meat, Meat packaging, Riboflavin, Thiamin, Vitamin deficiencies.
Extract: The purpose was to determine thiamin and riboflavin retention in retail cuts of turkey, beef and pork, either wrapped in cooking film or unwrapped. Five replications of roasting meats by electric, gas, or electronic heat were made. Moisture content of all samples was determined and thiamine and riboflavin analyses were made by standard fluorometric procedures. Sheer force values were recorded from cores taken in three positions of a cooked sample. Data were analyzed by three-way analysis of variance.

1451-76
EVALUATION OF CORN TORTILLAS SUPPLEMENTED WITH COTTONSEED FLOUR.
Clara M McPherson, Suh-Yun L Ou
J Food Sci 41 (6): 1301-1304. 1976.
389.8 F7322
Corn, Cottonseed flour, Lysine, Nutrient values, Proteins, Shelf life, Tortillas, Tryptophan, Weight gain.
Extract: The nutritional value of corn tortillas was substantially improved when supplemented with cottonseed flour (CSF) as noted by amino acid analysis and rat growth studies. This is probably attributable to improved contents of lysine and tryptophan. The leucine-isoleucine ratio also was improved. Rats showed the greatest weight gain from tortillas supplemented with 20 and 25% CSF. Protein efficiency ratio and net protein ratio values of the latter were not significantly different than those of casein. Tortillas supplemented with CSF showed an improved shelf life as noted by lower fat acidity values. There were no significant differences in acceptability of the supplemented tortillas.

1452-76
PLASMA AND DIETARY PHYTOSTEROLS IN CHILDREN.
M Mellies, Et Al
Pediatrics 57 (1): 60-67. Jan 1976.
RJ1.P42
Cholesterol, Formulated foods and specialized products, Hypercholesterolemia, Infants (To 2 years), Therapeutic and special diets.
Abstract: Plasma phytosterol (plant sterol) levels were studied in 26 infants on various commercial formulas, in 36 infants on breast or cow's milk formulas, in 101 normal and 22 hypercholestrolemic children on a free diet, and in 32 hypercholesterolemic children on a low-cholesterol diet. Commercially prepared infant formulas, enriched with vegetable oils, and low-cholesterol, phytosterol-rich diets elevated total plasma phytosterol levels in infants and hypercholesterolemic children from normal mean levels of 2 mg/100 ml to about 9 mg/100 ml. Watchful prospective analysis of plasma phytosterol levels may be useful, particularly in regards to otherwise unanticipated long-term effects of cholesterol-poor, phytosterol-rich diets.

1453-76
SOCIOECONOMIC FACTORS IN RELATION TO FETAL GROWTH IN WHITE INFANTS.
Herbert C Miller, Et Al
J Pediatrics 89 (4): 638-643. Oct 1976.
RJ1.A453
Fetal growth, Infants (To 2 years), Low birth weight infants, Maternal and child health, Maternal-fetal exchange, Pregnancy, Pregnant women, Smoking, Socioeconomic status.
Abstract: Socioeconomic factors in relation to fetal growth were examined. Over 1,200 white mothers were classified into different socioeconomic classes according to family affluence and the occupations of the head of the household. Low-birth-weight (LBW) infants showed the greatest frequency in the lowest socioeconomic group. The high incidence of LBW was not affected by any increase in number of mothers with medical problems in the low socioeconomic group. The LBW was influenced by four practices of these mothers: cigarette smoking, use of certain drugs, poor weight gains, and the absence of prenatal care.

1454-76
FOOD FOR LIFE EXHIBIT: INNOVATION IN NUTRITION EDUCATION.
J A Milner
Food Technol 31 (2): 32, 34-35, 37. Feb 1977.
389.8 F7398
Audiovisual aids, Computer applications, Exhibits, Instructional materials, Museums, Nutrition education.
Abstract: The new Food for Life exhibit at Chicago's Museum of Science and Industry has been successful in presenting food and nutrition concepts to the public. Designed as an open-air marketplace and computerized for instant retrieval of personalized nutrition information, the exhibit captivates the interest of every participant. The 13,000 individual food items

made of wax and vinyl have an amazing likeness to real food items. Teachers in the area use the exhibit for field-trip purposes and it is a valuable public education tool. Statistics present attendance information and photographs depict market stalls, scales, computer terminals, the chick hatchery and a research area. Several worksheets given to students are included.

1455-76
PARTICIPATION AND NUTRITION: KEY CONCERNS.
Patsy Mink
Sch Foodserv J 30 (9): 38-39. Oct 1976.
389.8 SCH6
American School Food Service Association, Federal aid, Government role, Nutrition education, School food service, School lunch programs, Student participation.
Abstract: Congresswoman Patsy Mink, from the State of Hawaii, discusses her support of the school lunch program and what she believes will be some of the forthcoming difficulties facing the program. These include a decreasing number of paying customers and an increasing participation in the free and reduced price lunches mandated by Congress, lack of nutrition education and the lack of an affirmative program of nutrition instruction that is not isolated from the school lunch program, and the need for added support so budget difficulties, as bloc grants, do not become an issue that is faced as a yearly challenge.

1456-76
FOOD ADDITIVES.
Mississippi, State University, Cooperative Extension Service
[College Station, Miss.] 4 p. [1968?].
TP455.M5 F&N (Home Economics Teaching guide)
Consumer education, Extension programs, Food additives, Food safety, Teaching guides.
Includes true-false quiz.
Abstract: Food additives are not new; they are as old as the history of food. Food additives are often regarded suspiciously because they are "chemical." However, everything in nature is chemical. This information sheet for consumers explains what food additives are and why they are used. Food safety is assured by legislation, by government agencies and by the food processor who depends on satisfied customers. A food additives true-false quiz based on the information sheet is included in the publication.

1457-76
FOOD FADS AND FACTS.
Mississippi, State University, Cooperative Extension Service
[College Station, Miss.] 4 p. [1966?].
TX364.M54 F&N (Home Economics Teaching Guide)
Basic Four, Basic nutrition facts, Consumer education, Extension programs, Food fads, Food quackery, Resource materials, Teaching guides.
Abstract: Americans spend over $500 million a year on food fads, fake pills and quack diets. This information sheet gives four guidelines to protect consumers against food faddism: (1) sound nutrition practices with the Basic Four as a guide; (2) reliable information resources; (3) questioning; and (4) learning nutrition facts. There are guidelines for evaluating products and practices to determine whether or not information is reliable. There are suggested references, visuals and handouts listed which are available from the Food and Nutrition Department of the Mississippi Cooperative Extension Service.

[illegible]58-76
MEET PENNY POINT'S FRIENDS, THE FOUR BASIC FOOD GROUPS.
Mississippi, State University, Cooperative Extension Service
[State College, Miss.] 4 p. [1976].
TX364.M46 F&N
Basic Four, Basic nutrition facts, Elementary education, Food groups, Nutrition, Nutrition concepts, Snacks.
Abstract: Suitable for elementary school age children, this publication gives the keys to good nutrition--protein, minerals, vitamins, carbohydrates, and fats and the Basic Four food groups. Snacks should be a part of the Basic Four. The final page asks the reader to circle nutritious snacks and to list what he will eat that day.

1459-76
NUTRITION IN HEALTH AND DISEASE. 16th ed.
Helen S Mitchell, Et Al
Philadelphia, Lippincott 652 p. illus. [1976].
RM216.N83 1976 F&N
Adult nutrition education, Disorders of body parts and systems, Food tables, content, Hospital food service, Infant feeding, Metabolism, Nutrition education, Therapeutic diets.
15th ed. has title: Cooper's nutrition in health and disease (RM216.c6 1968).
Abstract: The principles of nutrition, as they apply to individuals and groups of various ages and occupations, are the subject of this revised version of a textbook for members of the health services professions. Diseases that can be helped by diet are discussed and information on the modification of food for therapeutic diets is included. An extensive bibliography will be helpful to those wishing to pursue subjects in greater depth.

1460-76
COMPARATIVE CHEMICAL ANALYSIS OF SOYMILK VS COW'S MILK.
M Mittal, Et Al
Indian J Nutr Diet 13 (6): 185-188. 1976.
QP141.A1J6
Fat levels, Imitation milk, Milk, Protein beverages, Proteins, Soybean products, Soybeans, Trace elements.
Extract: Soymilk is essentially an aqueous emulsion prepared from presoaked soybeans or soyflour. Chemical analysis of soymilk and cow's milk revealed that while the former was superior in protein and trace elements, it contained relatively less fat and macro elements. Admixture of cow's milk with soymilk enhanced the total solid content, fat and macro elements, but reduced the level of protein.

1461-76
TREATMENT OF OBESITY BY ACUPUNCTURE.
Martin S Mok, Et Al
Amer J Clin Nutr 29 (8): 832-835. Aug 1976.
389.8 J824
Acupuncture, Obesity, Research, Weight reduction.
Extract: Twenty-four subjects ranging from five to 33 percent above ideal weight were weighed during a 3-week control period, and then treated for the successive 9 weeks with acupuncture therapy in random order for 3 week periods. No undesirable effects were noted. No treatment was associated with weight reduction significant at the 0.05 confidence level. A study involving guinea pigs was run parallel with the above clinical protocol and also demonstrated no effect of ear acupuncture on weight loss.

1462-76
PARADOXICAL EFFECT OF SURFEIT FEEDING ON PROTEIN METABOLISM AT REST AND FOLLOWING EXERCISE.
Paul A Mole
In Alimentation et Travail, Deuxieme Symposium International, May 15-17, 1974, A Vittel (France) p. 525-534. Jan 10, 1976.
RJ206.A35 F&N
Caloric intake, Metabolic studies, Physical exercise, Proteins.
Extract: Three men were sequentially fed diets providing their normal caloric requirements (NCR), NCR + 500 kcal, and NCR + 1000 kcal. Exercise requiring 500 kcal per session was taken on the sixth and seventh day of each regimen. The finding of an inverse relationship between calorie intake and exercise-induced protein catablism is not in keeping with the view that enhanced protein catabolism produced by exercise is mediated by an hypocaloric state or a caloric deficit. A summary in French is included.

1463-76
FOOD IRON ABSORPTION IN HUMAN SUBJECTS IV. THE EFFECTS OF CALCIUM AND PHOSPHATE SALTS ON THE ABSORPTION OF NONHEME IRON.
Elaine R Monsen
Amer J Clin Nutr 29 (10): 1142-1148. Oct 1976.
389.8 J824
Calcium, Clinical investigations, Digestion and absorption, Iron, Iron absorption, Phosphorus, Salt.
Extract: The influences of physiological levels of calcium and phosphorus on the absorption of nonheme iron from a semisynthetic meal was evaluated. Each of the 34 participating subjects received two to four test meals. In three studies where both calcium and phosphate were added, absorption of nonheme iron was reduced to 27 to 47% of that absorbed when no salts were added. However, with the single addition of either calcium or phosphate to the test meals no significantly inhibiting effect was observed. As the absorption of nonheme iron was significantly reduced only with the combined addition of calcium and phosphate, it is suggested that a calcium-phosphate-iron complex forms which inhibits iron absorption.

1464-76
THE GREAT VITAMIN ROBBERY.
Karen K Moore
Food Prod Dev 10 (9): 100, 102. Nov 1976.
HD9000.1.F64
Advertising, Consumer education, Educational methods, Educational programs, Health education, Mass media, Nutrition knowledge, Vitamin deficiencies, Vitamins.
Abstract: Smoking, drinking alcoholic beverages, taking oral contraceptives, dieting, or being under stress, may rob the body of essential vitamins. Furthermore, this situation is often unknown to the people engaged in these practices. This statement was the result of scientific evidence compiled by Hoffman-La Roche in regard to situations leading to vitamin insufficiency, and from research data on public vitamin knowledge. Consequently, the drug firm is undertaking a massive public education campaign on vitamin requirements.

1465-76
USING GRADUATED FOOD MODELS IN TAKING DIETARY HISTORIES.
Margaret C Moore, Barbara C Judlin, Patricia McA Kennemur
J Am Diet Assoc 51 (5): 447-450. Nov 1967.
389.8 AM34
Dietary history, Dietary study methods, Dietary surveys, Food intake determination, Interviews, Models, Questionnaires, Recall.
Abstract: In taking dietary histories, various problems with regard to estimating the size of servings, frequency of use, kinds of foods and use of local idioms often complicate the nutritionists' job. Using graduated food models can increase accuracy of this task. In a study of dietary history, volume, weight, and size were designated by actual models preserved by a paraffin treatment. Visual models for weight were arranged in various piles or in ordinary serving pieces. The effectiveness of these models was tested against a totally verbal

1466-76
interview on selected husband and wife teams. The use of the models helped to clarify communication and estimation inaccuracies.

1466-76
ADVENTURES IN THE KITCHEN, 14 AND OVER.
Edwina Morris, Gladys F Bovette
College Station, Miss. 31 p. 1963.
TX652.7.M6 F&N (Mississippi. State University. Cooperative Extension Service. Publication 429)
Adolescents (12-19 years), Basic Four, Cooking techniques, Foods, Four H Clubs, Kitchens, Nutrition concepts, Outdoor cooking, Projects.
Abstract: Terry and Ted, the teen cooks, lead a kitchen adventure. Designed for adolescents ages fourteen and older, this 4-H foods-nutrition project uses a cook's tour approach to food and nutrition education. "Packing for the Trip" includes the Basic Four food groups, a guide for scoring individual nutrient intake and steps in scoring a meal for nutrient content. Cooking terms and foreign food terms are explained in "Learning the Language." Project members can learn outdoor cookery, cooking for special occasions, styles of food service, and foods from other countries. There are miscellaneous adventures, nutritious snacking, eating out, and foods for gift giving. Directions are given for making a recipe box.

1467-76
THE INFANT-FOOD INDUSTRY.
Mike Muller, F J C Millard
Lancet 2 (7993): 1018. Nov 6, 1976.
448.8 L22
Breast feeding, Developing nations, Food industry, Gastroenteritis, Industry role, Infant feeding, Infant nutrition, Marketing.
Abstract: Two letters to the editor are presented dealing with the infant-food industry's continuing controversy regarding the promotion of bottle feeding in the poor Third World nations. Both letters rebut industry's argument that use of formula products add milk protein to the diet. They cite the lack of sanitary conditions, lack of refrigeration and electricity, absence of consumer education, cost, and the high incidence of gastroenteritis in bottle fed infants in these areas. Breast feeding, unethical advertising practices, and the Swiss Nestle trial are also discussed.

1468-76
RECOMMENDATIONS FOR THE PREVENTION OF LEAD POISONING IN CHILDREN.
National Academy of Sciences/National Research Council
Nutr Rev 34 (11): 321-327. Nov 1976.
389.8 N953
Children, Disease prevention, Lead poisoning.
Abstract: The effects of lead poisoning in man occur in the hematopoietic, neurologic and renal systems. There are three stages in childhood lead poisoning: asymptomatic lead poisoning, symptomatic lead poisoning and lead encephalopathy with cerebral edema. Many topics are covered in this comprehensive report prepared for the Consumer Product Safety Commission: thedose of lead required to produce adverse effects, and individual variability: age and diet conditions affecting susceptibility: the relationship between dose and effect; the relationship between external dose and internal blood lead; the estimated lead intake in a child with pica (the repetitive ingestion of non-food substances) for paint; the lead content of currently available household paints; and necessary and desirable future research. Nine conclusions based on experimental studies on animals and humans are drawn.

1469-76
FOOD...FROM BIRTH TO BIRTHDAY.
National Dairy Council
Rosemont, Ill. 20 p. 1976.
TX361.I6N3 F&N
Breast feeding, Health, Infant diets, Infant feeding, Infant nutrition, Infants (To 2 years), Nutrition, Special groups, diets.
Abstract: Infant feeding during the first year of life is explained. There is a nutrient guide for lactating mothers and types of formulas for mothers who choose to bottlefeed. Major nutrients, nutrient functions, and food groups required by infants, and foods to avoid feeding babies are listed. Home or commercially prepared foods should be given by the end of the first year. Fruit juice is urged to supply ascorbic acid and cereals for their iron content. Although physicians vary in the suggested time for introduction of solid foods, feeding of strained foods is easier at four to six months of age. Toward his first birthday, the baby is the best judge of how much he eats. Changes in feeding patterns during the first year are summarized: birth to four months; four to six months; six to nine months; and nine to twelve months.

1470-76
CHINESE-AMERICAN FOOD: THE DIET OF THE FUTURE?
Jacqueline M Newman
J Home Econ 5 (1): 39-43. Nov 1976.
321.8 J82
Cookery, Chinese, Diet patterns, Vegetables.
Abstract: The Chinese diet is offered as an approach to a future American diet. It is low in calories, yet remains high in nutrients and includes a variety of dishes to suit everyone's taste. Preparation and cooking are energy efficient. Good nutrition on a low budget can be provided. A variety of fruits and vegetables rather than meat, fish, poultry and eggs are emphasized as the main parts of a dish. If it were more widely used, grave problems of world food supply could be alleviated.

1471-76
BREAST FEEDING AS SEEN IN GENERAL MEDICAL PRACTICE.
Lotte Newman
Journal of Human Nutrition 30 (4): 245-247. Aug 1976.
389.8 N959
Attitudes, Breast feeding, Great Britain, Infant feeding, Lactation, Pregnant women, Prenatal education.
Abstract: In Britain, breast feeding is encouraged in maternity clinics. Most women have a preconceived bias or fear concerning breast feeding passed on from family attitudes. The pregnant woman is often inundated with advice on infant feeding offered by people totally committed to their own viewpoints. The problems of false expectations about infant feeding patterns, coping with daily routine, and management of the baby upon returning home often lead to the discouragement of the breast feeding mother. The pregnant woman needs to be forewarned to avoid disillusionment. Suggestions about dispelling common fallacies and emphasizing breast feeding are also included.

1472-76
NUTRITION IN PREVENTIVE DENTISTRY: SCIENCE AND PRACTICE.
Abraham E Nizel
Philadelphia, Saunders 506 p. illus. [1972].
RK6.N5 F&N
Dentists, Nutrients, Nutrition, Textbooks.
Abstract: The three sections of the book are concerned with the nature of nutrients and their oral and general health relevance, the basic facts about food, and the way in which the science of nutrition can be applied in a practical fashion for prevention and control of oral problems. Because it was written for dental and dental hygiene students and practitioners, the style of writing in this textbook is purposefully simple. Ponderous technical terms are defined when used.

1473-76
THE SCIENCE OF NUTRITION AND ITS APPLICATION IN CLINICAL DENTISTRY. 2d ed.
Abraham E Nizel
Philadelphia, Sanders 476 p. illus. [1966].
RK305.N5 1966 F&N
Dentists, Health personnel, Nutrients, Nutrition, Textbooks.
First ed. published in 1960 under title: Nutrition in clinical dentistry.
Abstract: In this text, an attempt is made to present nutrition as an objective discipline and a specific individualized service that can be rendered in any dental office. Sections of the book cover present basic concepts and newest scientific knowledge concerning nutrients; some major nutritional problems; new advances in oral biology-nutrition interrelationships; and step-by-step techniques in the actual management of dietary and nutritional problems for the patient.

1474-76
THE REPRODUCIBILITY OF DIETARY INTAKE DATA IN A PROSPECTIVE STUDY OF GASTROINTESTINAL CANCER.
Abraham Nomura, Jean H Hankin, George G Rhoads
Amer J Clin Nutr 29 (12): 1432-1436. Dec 1976.
389.8 J824
Cancer, Diet patterns, Dietary information, Dietary study methods, Food intake, Gastrointestinal disorders, Hawaii, Japan, Questionnaires.
Extract: To test the reproducibility of the dietary questionnaire used in the Japan-Hawaii Cancer Study and to measure the consistency of dietary patterns over time, 109 men were reinterviewed with the same questionnaire after a 6-month interval and 111 men were reinterviewed after a 2-year interval. The responses for intake of the 33 food items in the questionnaire were fairly reproducible. Food items with substantial correlation coefficients in both groups of men tended to be consumed on a more habitual basis. This finding suggests that if habitually consumed foods are linked to specific cancers, it is less likely that such associations occur by chance. This is of particular importance because when many food items are considered in a dietary study, chance association between a specific food and cancer in not an infrequent event.

1475-76
NUTRITION SET (FLANNEL BOARD SET).
Paoli, Pa. 26 flannel board visual aids. [1975?].
TX364.N845 F&N AV (Instructo teaching guide no. 276)
Basic Four, Basic nutrition facts, Classroom games, Instructional materials, Nutrition, Primary grades, Visual aids.
Includes enlarged individual pictures of each food represented in all four good groups plus name strips.
Abstract: The purpose of this nutrition kit designed for teachers of primary school children are to develop an understanding of basic food needs and good food habits, to introduce a nutrition vocabulary, and to motivate discussion. The teacher's guide gives suggested activities. The cardboard pictures of familiar foods in the Basic Four food group can be used inclassrooms and lunchrooms for nutrition education displays in addition to classroom discussions.

1476-76
THE INCIDENCE OF ANEMIA IN RESIDENTS OF MISSOURI.
Robert M O'Neal, Owen G Abrahams, Mary B Kohrs
Amer J Clin Nutr 29 (10): 1158-1166. Oct 1976.

389.8 J824
Anemia. Hemoglobin, Iron, Iron-deficiency anemia, Missouri, Negroes, Nutrient intake, Surveys.
Extract: A state-wide nutritional health survey of Missouri residents conducted in 1973 included hemoglobin, hematocrit, and serum iron determinations on approximately 1,164 persons and dietary iron intake estimates, based on a diet history, for 530 persons. Based on the criteria used for interpretation of the Ten-State Nutrition Survey data, over 19% of all preschool age white children and over 10% of the white children 6 to 10 years old had low or deficient hemoglobin levels. Between 8 and 17% of the white males over 59 years old were anemic. Between 3 and 9% of all white females over 9 years of age had low or deficient hemoglobin levels. The levels of anemia for most age and sex groups of Negroes were at least twice as great as for corresponding groups of white persons.

1477-76
TO FEED THE CHILDREN.
Christine Olson
Human Ecol Forum 7 (1): 10-11. Summer 1976.
GP1.H8 F&N
Child nutrition, Diet improvement, Food economics and consumption, Food preferences, Nutrition education, Nutritional adequacy, World problems.
Abstract: The food choices made by Americans have an impact on world food availability and food choices by becoming international symbols of status and affluence, especially with regard to meat and sugar consumption. Recommendations for contributing to the nutritional well-being of all children include providing a diet adequate to meet nutritional requirements, but not excessive in nutrients, calories, fats, and sugar, and teaching children to choose an adequate diet.

1478-76
ORGANIC CAUSE OF HYPOGLYCEMIA-INSULINOMA.
Nutr Rev 34 (11): 330-332. Nov 1976.
389.8 N953
Carbohydrates, Clinical diagnosis, Glucose, Hypoglycemia, Insulinoma, Tumors.
Abstract: One of the causes of hypoglycemia is insulinoma, a rare tumor occuring more often in women than men, and in the older age range. Sixty cases of insulinoma in 37 women and 23 men at the Mayo Clinic between 1964 and 1975 are reviewed. Eighty percent of the patients with the condition have a single benign tumor. Symptoms are intermittent and occur at irregular intervals in a food-deprived state. Relief occurs with the ingestion of carbohydrates.

1479-76
FOODS AND YOUR HEALTH.
Edward Ortleb, Richard Cadice
St. Louis, Milliken Pub. Co. 1 v. 1969.
TX364.072 F&N
Audiovisual aids, Basic nutrition facts, Health, Nutrition concepts, Teaching guides, Transparencies, Visual aids.
A Milliken full-color transparency - dulicating book. Includes 12 full color transparencies and 4 duplicating pages.
Abstract: Twelve color transparencies (illustrating the Basic Four, vitamins and minerals, the digestive system, calories, and good eating habits and practices) and four duplicating masters are contained in this teacher's nutrition guide. Each of the transparencies and duplicating masters is perforated for easy removal. Nutrition concepts, basic information, and suggestions for further study are also included. This guide is suitable for high school students.

1480-76
SERUM VITAMIN B12 LEVELS IN PROTEIN MALNOURISHED CHILDREN.
Bola O A Omifo, B K Adadevoh
Nutr Metab 20 (1): 9-13. 1976.
RM214.N8
Children, India, Kwashiorkor, Liver diseases, Protein malnutrition, Research, Vitamin B12.
Extract: Serum vitamin B12 levels were assayed in 25 heal thy and 35 protein-malnourished children aged 1-6 years. Serum proteins and hematocrit values of the children were also measured. Liver enlargement was estimated clinically. The mean serum vitamin B12 activity among protein-malnourished children was slightly higher than that for the control group. Serum vitamin B12 activity of the healthy Nigerian children was, however, high, and possible reasons for this are discussed in detail. There was some correlation between very high serum vitamin B12 levels among the protein-malnourished children and incidence of liver enlargement.

1481-76
NUTRITIONAL SUPPLEMENTATION OF DISADVANTAGED ELEMENTARY-SCHOOL CHILDREN.
David M Paige, Angel Cordano, Shi-Shung Huang
Pediatrics 58 (5): 697-703. Nov 1976.
RJ1.P42
Absenteeism, Blood analysis, Disadvantaged youth, Elementary schools, Growth, Lactose, School children (6-11 years), Supplementary feedings, Weight gain.
Extract: Results indicate that a nutritionally fortified low-lactose supplement provided to elementary-school children is convenient, regularly consumed, and highly acceptable. The supplement is positively associated with an increase in the hematocrit levels in the observed population. In addition, the supplemented children demonstrate improved patterns of incremental height when compared to nonsupplemented control children as well as that of the U.S. reference population. Furthermore, the rate of absenteeism in the supplemented children was 19% lower than in the control group.

1482-76
NUTRITION: AN INTEGRAL COMPONENT IN THE HEALTH CARE OF CHILDREN; THE INTERDISCIPLINARY TEAM IN ACTION.
Sushma Palmer, Robert J Thompson
J Am Diet Assoc 69 (2): 138-142. Aug 1976.
389.8 AM34
Allergies, Child nutrition, Clinical nutrition, Epilepsy, Health care.
Abstract: The authors consider the rationale for nutritional involvement in diagnosis and treatment of children in three clinical entities: childhood and allergies, epilepsy, and feeding problems. Their purpose is to state a progressive clinical philosophy in practical terms. Current emphasis on specialization and the simultaneous need for comprehensive health care seriously challenge the health professional's ability to provide adequate services without a well-integrated interdisciplinary approach.

1483-76
NUTRITIONAL REQUIREMENTS, SOMATIC AND FUNCTIONAL DEVELOPMENT OF PRESCHOOL CHILDREN.
J Parizkova, J Cermak, J Horna
In Alimentation et Travail, Deuxieme Symposium International, May 15-17, 1974, A Vittel (France) p. 37-45. Jan 10, 1976.
RJ206.A35 F&N
Caloric intake, Child development, Child nutrition, Czechoslovakia, Dietary surveys, Preschool children (2-5 years).
Extract: Quantitative and qualitative caloric intake of Prague preschool children correspond well to recommended national and international allowances for this age group. Somatic development was studied. A special step-test, modified for small children, allowed evaluation of the level of functional development of the heart muscle. Motor development was followed, using a battery of standardized tests. The level of functional capacity and motor development improved with increasing age. In spite of relatively fair homogeneity regarding living conditions, degree of somatic and functional development, nutritional status, etc., varied. A French summary is included.

1484-76
BEHAVIOR THERAPY FOR WEIGHT CONTROL: LONG-TERM RESULTS OF TWO PROGRAMS WITH NUTRITIONISTS AS THERAPISTS.
Barbara K Paulsen, Et Al
Amer J Clin Nutr 29 (8): 880-888. Aug 1976.
389.8 J824
Behavior modification, Food exchanges, Nutritionists, Obesity, Therapy, Weight reduction.
Extract: Two studies examined the effectiveness of behavior modification techniques utilizing nutritionists as therapists. In study 1, females at least 10 percent overweight were placed in one of three treatment conditions;1) multiple technique behavioral program, 2) food exchange treatment, 3) delay treatment control. End of treatment weight losses averaged 3.0, 2.2, and 0.1 kg respectively. In study 2, females 15 to 60 percent overweight underwent the same behavioral treatment in study 1. The other was built around stimulus control. Weight loss was 7.3 and 8.4 kg for the two treatments, respectively. There was a significant difference in favor of the stimulus control treatment at 3 and 6 months posttreatment. At the 18-month follow-up the stimulus control subjects were maintaining 80 percent of achieved weight loss; the other group only 50 percent.

1485-76
THE PRUNE-POTASSIUM PARTNERSHIP.
Alma Smith Payne
California Prune Advisory Board
San Francisco 23 p. [1973].
TX558.P7P3 F&N
Disorders of body parts and systems, Edema, Mineral modifications, Potassium, Prunes, Sodium, Sodium-restricted diets, Therapeutic and special diets.
Abstract: Written for the patient on a sodium-restricted high potassium diet, this booklet explains the role of sodium, potassium and water, the rationale for sodium restricted diets, and also gives a simple introduction to the anatomy and role of the kidneys in sodium excretion. It summarizes some disorders such as congestive heart failure, edema, hypertension, liver and kidney disease, and drugs which often require dietary sodium restriction. There are guidelines for adding potassium supplements to the diet with medical approval. The booklet lists sources of high potassium fruits and vegetables and their sodium and calorie content. There are consumer hints, methods of prune preparation, and recipes. There is a reminder for dieters; two prunes equal one fruit exchange.

1486-76
MONITORING THE NUTRITIONAL CARE OF BURNED PATIENTS.
Vinette M Pennisi
J Am Diet Assoc 69 (5): 531-533. Nov 1976.
389.8 AM34
Burns, Diet planning, Diet therapy, Diets for special conditions, Nutrition, Nutritional Management Record Sheet, Records (Forms), Team approach.
Extract: The diet therapy of the patient suffering from extensive burn injury is extremely important for optimal wound healing and recovery. The team approach to diet therapy for burn patients can be systemized by the use of The Nutritional

1487-76

Management Record Sheet. By utilizing this record sheet, principles of program planning and evaluation are put into practice. The combined efforts of the dietitian, physician, and are directed in a scientific manner toward caring for the patient's nutritional needs. The means to evaluate how well the team is succeeding in attempting to provide nutritional care are built into the system of program planning and evaluation by use of this record sheet.

1487-76
YEAST PROPERTIES ADVERSELY AFFECTING FOOD FERMENTATION.
H J Peppler
Food Technol 31 (2): 62-65. Feb 1977.
389.8 F7398
Baking, Brewing, Fermentation, Food spoilage, Spoilage, Yeast.
Abstract: The diverse biochemical capabilities of yeast are reflected in a great variety of useful and/or detrimental activities including reduction, decarboxylation, deamination, oxidation, esterification, condensation, hydrolysis, lipolysis, proteolysis, pectinolysis, acid formation and trubidity. The yeast fermentation process, and certain undesirable habits of yeasts in foods that occur in brewing, baking and in certain bottled products are described. Yeast can be a powerfully advantageous or disadvantageous ingredient depending on its substrate and environment.

1488-76
EFFECT OF VARIETY AND COOKING METHOD ON COOKING TIMES, THIAMINE CONTENT AND PALATABILITY OF SOYBEANS.
Aiko K Perry, Christine R Peters, Frances O Van Duyne
J Food Sci 41 (6): 1330-1334. 1976.
389.8 F7322
Boiling, Cooking methods, Cooking time, Fried foods, Palatability ratings, Soybeans, Thiamin.
Extract: Dry mature soybeans were soaked and boiled in water in 0.07, 0.2 or 0.5% NaHCO3 solutions or were soaked in water, fried in oil and boiled in water. Kanrich and PG-5 beans (vegetable types) required shorter boiling times than did Calland and Amsoy (fieldtypes). The boiling times decreased as the concentration of NaHCO3 increased bet preliminary frying resulted in the shortest boiling times. Soybeans soaked and boiled in water or in 0.07 NaHCO3 solution contained more thiamine and had higher total palatability scores than did those prepared with 0.2 or 0.5% NaHCO3 solutions. Beans soaked and boiled in the lattersolutions were darker and had mealy textures and alkaline flavors. Fried and boiled soybeans retained the most thiamine and had the highest flavor scores. Vegetable varieties of soybeans contained more thiamine than did field beans.

1489-76
EFFECT OF PROLONGED BRAN ADMINISTRATION ON SERUM LEVELS OF CHOLESTEROL, IONIZED CALCIUM AND IRON IN THE ELDERLY.
I Persson, K Raby, P Fons-Bech
J Am Geriatrics Soc 24 (7): 334-335. July 1976.
RC952.A1A4 F&N
Bran, Calcium, Cholesterol, Elderly (65 + years), Fiber, Iron, Therapeutic and special diets.
Extract: A significant lowering of serum cholesterol, ionized calcium and iron levels was demonstrated in 27 elderly patients given 10 or 20 gm of unprocessed wheat bran daily in the diet for six weeks. In elderly persons, the serum levels of iron and ionized calcium are often abnormally low. Therefore, one should be aware of the consequences of administering large amounts of bran for prolonged periods.

1490-76
PHYSICAL FITNESS AND GOOD HEALTH (MOTION PICTURE).
Glendale, Calif., Walt Disney 10 min. sd. color. 16 mm. 1969.
TX364.P4 F&N AV
Age groups, Exercise, Health, Health education, Health needs, Nutrition, Physical health, Weight control.
Abstract: A well-balanced daily routine of proper exercise, good nutrition, and adequate rest are shown as essential to physical health. Animation is used to show how exercise helps to build muscle tissue and increase the capacity of the capillaries to supply blood to body parts. Exercise is essential to muscle tone and the proper functioning of nerves and organs. Rest is essential for the body to eliminate wastes generated by physical activities and allows time for recovery from fatigue and preparation for future physical exertion. Food, a necessary fuel for the body, also supplies the material for the body's growth, repair, and regulation. Foods differ in nutritive value and individuals need to be aware of food value; too much in quantity or in calories will result in obesity and lowered stamina. This film is especially suited for junior high school, senior high school, and adults.

1491-76
THE EFFECT OF SCHOOLLUNCHES ON NUTRITIONAL STATE.
J -J -L Pieters
In Alimentation et Travail, Deuxieme Symposium International, May 15-17, 1974, A Vittel (France) p. 27-35. Jan 10, 1976.
RJ206.A35 F&N
Child development, Child nutrition, Deficiency diseases and disorders, Kenya, Malnutrition, Nutritional surveys, School lunch programs.
Extract: A comparative study was done for the National Schoolfeeding Council in Kenya to evaluate the effect of schoolmeals on nutritional state. 600 children, half participating in the schoolfeeding program, half without supplementary feeding, participated. Hair dyspigmentation and goiter were more common in the latter group. Body measurements related to height and hemoglobin levels were similar; the albumin content of blood was highest in both a school with schoolmeals and a control school. A summary in French is included.

1492-76
AS PHYSICIANS, WE ARE TOO LAX ON NUTRITION!
Lawrence Power
Medical Opinion 5 (2): 51-53. Feb 1976.
R11.M4 F&N
Attitudes, Coronary heart disease, Food habits, Food-related disorders, Physicians, Preventive medicine, Saturated fat, Therapeutic diets.
Abstract: The leading causes of death and disability in developed nations are diseases with long incubation periods and multiple causes as coronary artery disease, stroke, and diabetes. These diseases may become more preventable if most Americans alter their present food and exercise habits. Physicians, like patients, often regard cardiac problems as striking innocent victims. Clinical experience supports the theory that reduced intake of saturated fat and cholesterol will decrease the occurrence rate of coronary heart disease. True preventive medicine is stressing the importance of good nutrition.

1493-76
EFFECT OF ORAL CONTRACEPTIVES ON NUTRIENTS; III. VITAMINS B6, B12, AND FOLIC ACID.
Ananda S Prasad, Et Al
Am J Obstetrics Gyn 125 (8): 1063-1069. Aug 15, 1976.
RG1.A5
Contraceptives, oral, Females, Folic acid, Nutrients, Nutrition, Pyridoxine, Vitamin B12, Vitamin deficiencies.
Extract: The interactions of oral contraceptive agents (OCA's) with vitamins were studied in a large population of women. In the upper socioeconomic groups, higher incidences of abnormal clinical signs related to vitamin deficiencies were seen in OCA users than in control subjects. Reduction in erythrocyte glutamic oxalacetic transaminase (EGOT) activity and elvation in the EGOT-stimulation test were observed in subjects using OCA's in both upper and lower socioeconomic groups.

1494-76
PROTEIN QUALITY OF HIGH PROTEIN WHEATS FOR YOUNG CHILDREN.
Nutr Rev 34 (9): 263-264. Sept 1976.
389.8 N953
Casein, Infants (To 2 years), Nitrogen, Preschool children (2-5 years), Protein-high diets, Wheat.
Abstract: Nitrogen retention was measured in young children fed isonitrogenous diets with normal or high protein wheats or casin as N sources. Seven Peruvian mestizo children (eight to 32 months old), recuperating from malnutrition, participated in the study. The wheat protein diets permitted 69 to 72 percent as great N retentions as did casein with no clearcut difference between low or high protein wheats.

1495-76
FOOD FOR RETIREMENT YEARS.
Marilynn Purdie
College Station, Miss. 2 p. 1968.
TX361.A3P8 F&N (Mississippi. State University. Cooperative Extension Service. Information sheet 297)
Basic Four, Basic nutrition facts, Elderly (65 + years), Geriatric diets, Health, Nutrition, Retirement, Special groups, diets, Weight control.
Abstract: Eating a good diet throughout a lifetime can delay some of the characteristics of old age and extend a a useful life. The Basic Four is outlined with specific reasons for the necessity of these food groups for the elderly. For example, protein helps withstand the shock of surgery and helps fight infection; calcium fortifies bones against breakage. The reader is advised to avoid excessive weight gain and to choose his calories carefully. The elderly person has decreased caloric requirements.

1496-76
A COMPARATIVE STUDY OF SIX COMMERCIAL FATS.
Peter Rainsford, Paul Beals, James C White
Cornell Hotel Restaurant Admin Quarterly 17 (2): 18-20. Aug 1976.
TX901.C67
Butter, Color in foods, Fats and oils, Margarine, Odor, Packaging, Testing, Vegetable oils.
Abstract: Six commercially-used vegetable fats were tested to determine which had the best packaging, appearance, odor, and taste. Other factors were also tested. The author concluded that the ideal product should be in a plastic container incorporating a built-in handle, should look and smell like melted butter, and should be free of any detectable artificial odors or colors.

1497-76
OBESITY IN YOUNG MEN AFTER FAMINE EXPOSURE IN UTERO AND EARLY INFANCY.
Gian-Paolo Ravelli, Zena A Stein, Mervyn W Susser
New Engl J Med 295 (7): 349-353. Aug 12, 1976.
448.8 N442
Adolescents (12-19 years), Famine, Males, Maternal and child health, Maternal-fetal exchange, Nutrition, Obesity.
Extract: In an historial study of 19-year-old men exposed to the Dutch famine of 1944-45 and examined at military induction, the hypothesis that prenatal and early postnatal nutrition determines subsequent obesity was tested. During the last trimester of pregnancy and first months of life, exposure

produced significantly lower obesity rates. During the first half of pregnancy, however, exposure resulted in significantly higher obesity rates.

1498-76
PROTEIN QUALITY--FOR WHOM?
Roger G P Rees
Lancet 2 (7989): 798. Oct 9, 1976.
448.8 L22
Adults, Children, Protein composition, Protein quality.
Abstract: A letter to the editor discusses the quantity and quality of protein in the diet. Protein quality need not be of special importance to feeding practices of most adults and children. The physiological role of protein in nutrition--namely, to supply a range of readily usable amino acids--must not be overlooked. The differences between adults and children in growth and maintenance, with respect to quality and type of protein required, are noted.

1499-76
MANY FACES OF FOOD.
Mary Anne Reese
Baltimore, Girl Scouts of Central Maryland 30 p. [1975].
TX364.R44 F&N
Basic nutrition facts, Food economics, Food habits, Girl Scouts, Menu planning, Resource materials.
Abstract: Produced by the Girl Scouts of Central Maryland, this guide was written to develop an awareness of good food habits. Fun and interesting activities explore three different faces of food: Why we eat the way we do; Food, more than just something to eat; The price is right. The "three faces" theme reinforces good nutrition and introduces an exciting variety of concepts and ideas which go beyond the usual Basic Four approach to nutrition education. The project ideas emphasize sharing with others new attitudes learned about food. A resource packet has been prepared for each activity and is available to Girl Scout leaders. A list of films, articles, booklets, and books is included with the guide.

1500-76
RELATION OF ZINC TO CALCIUM IN BONE.
Nutr Rev 34 (10): 294-295. Oct 1976.
389.8 N953
Bones, Calcium, Magnesium, Osteoporosis, Phosphorus, Zinc.
Extract: The density of vertebral bone was observed to be directly related to the ratio of the trabecular bone calcium to zinc ratio. The ratios of calcium to zinc in both trabecular and cortical bone were inversely related to the age of the subject. While the calcium concentration of bone was decreasing with age, the zinc concentration did not decrease with the age of the subject.

1501-76
HEART DISEASE AND DIABETES.
Henry T Ricketts
ADA Forecast 21 (1): 130. Jan/Feb 1968.
RC658.A1F6 F&N
Arteriosclerosis, Cardiovascular disorders, Cholesterol, Coronary heart disease, Diabetes mellitus, Hypertension, Obesity, Physical exercise, Smoking.
Abstract: A thorough explanation and discussion of heart disease is presented for the diabetic and nondiabetic. Arteriosclerosis, coronaries, myocardial infarction, and angina pectoris are described in detail. The roles of cholesterol, smoking, high blood pressure, tension, and predisposing hereditary factors to heart disease are also covered. The diabetic is often more vulnerable to coronaries and should minimize his chances of developing heart disease by avoiding saturated fats, not eating too many eggs, eliminating smoking, keeping his weight down, and by exercising regularly.

1502-76
SOURCES OF DIETARY SODIUM.
Jerry Rivers
Chicago [4] p. [1973].
TX553.S6R5 F&N
Dietary factors, Mineral modifications, Sodium, Sodium-restricted diets, Therapeutic and special diets, Water.
Water facts consortium.
Abstract: The average person consumes about 8-15 grams of sodium per day (the equivalent of 2-3 teaspoons of salt). Although some sodium occurs naturally in food, most dietary sodium is added during processing and cooking. Sodium is used in water softening and water purification and bacterial control. This two-page publication outlines the sources of dietary sodium and the amounts of sodium (depending on the initial water hardness/ grains per gallon) contributed to the diet by the water softening process. This is a useful publication for persons on 500 or 1000 mg sodium-restricted diets and professional diet counselors. Home water softening processes can be altered to allow unsoftened water for drinking and cooking when the sodium content is too high for therapeutic diets.

1503-76
NUTRITION EDUCATION - WHAT COMES NEXT; THIRTEENTH ANNUAL LENNA FRANCES COOPER MEMORIAL LECTURE.
Corinne H Robinson
J Am Diet Assoc 69 (2): 126, 128-132. Aug 1976.
389.8 AM34
Dietary factors, Dietitians, Nutrition education, Preventive nutrition, Public health nutritionists.
Abstract: Two points are emphasized in this paper: Nutrition education must be related to the principle health problems of the day and must, therefore, be built on a more complex base than that which exists traditionally. During the next quarter century, dietitians must be concerned with bringing nutrition education into the nation's classrooms and out to the adult population.

1504-76
AGE DIFFERENCES IN VITAMIN B6 STATUS OF 617 MEN.
C S Rose, Et Al
Amer J Clin Nutr 29 (8): 847-853. Aug 1976.
389.8 J824
Elderly (65 + years), Metabolic studies, Metabolism, Middle adults (35-64 years), Pyridoxine, Vitamins, Young adults (20-34 years).
Extract: The effect of age on vitamin B6 metabolism was studied in 617 community-dwelling subjects, ages 18 to 90. These are, for the most part, clinically healthy, educated men whose intake of nutrients is not limited by economic factors. Plasma pyridoxal phosphate (PLP) was used as the primary criterion of vitamin B6 status. There was statistically significant decrease in PLP with age of 0.9 n.g/ml per decade. The ratio of erythrocytes (EGOT) with in vitro stimulation by PLP to EGOT actual (a-EGOT) was also studied.

1505-76
EFFECT OF ORAL CONTRACEPTIVES AND VITAMIN B6 SUPPLEMENTS ON ALANINE AND GLYCINE METABOLISM.
D P Rose, Et Al
Amer J Clin Nutr 29 (9): 956-960. Sept 1976.
389.8 J824
Contraceptives, oral, Metabolism, Pyridoxine.
Abstract: Plasma alanine or glycine concentrations and blood pyruvate were studied before and after their administration to women using oral contraceptives and to a control group. Both groups had similar fasting plasma levels and fasting glycine levels before and after the oral administration of pyridoxine hydrochloride. Blood pyruvate concentrations in both oral contraceptive users and controls were unaffected by oral glycine loads.

1506-76
DIET, NUTRITION AND CANCER.
David P Rose
Prof Nutritionist 8 (4): 1-5. Fall 1976.
SF95.A1P7
Animal fats, Cancer, Dietary factors, Diets for special conditions, Fiber, Food-related disorders, Nutrition, Total parenteral nutrition.
Abstract: Two broad features in cancer research have particular relevance for nutritionists: dietary factors in the cause of cancer and the place of diet in cancer treatment. Several topics are discussed in detail: diet, bacteria and cancer of the colon; diet, hormones, and breast cancer; diet and other cancers; the prudent diet; and, nutrition and the cancer patient. Special attention in given to total parenteral nutrition (TPN) or intravenous hyperalimentation, a new technique that bypasses the anorexia and mechanical blockages common with cancer patients and keeps the patient in a state of positive nutritional balance.

1507-76
WHY YOUR CHILD IS HYPERACTIVE.
Richard Rosenfeld, John Kaufmann
CNI Weekly Rep 6 (40): 4-6. Oct 7, 1976.
TX341.C6 F&N
Behavior, Chemicals, Children, Family environment, Food additives, Hyperactivity, Schools.
Abstract: Societal effects are considered more related to child behavioral disorders, such as hyperactivity, than the chemical food additives that recent studies suggest. Dietary changes and drug treatment are negated. There is no easy diagnosis and definition for hyperactivity and a child called hyperactive by one person may be called high spirited by another. The institutional context in which hyperactivity is labelled is completely ignored. Parents and schools should take a greater part in helping the hyperactive child instead of labeling him as a deviant and treating him with drugs. An added commentary asserts that neither extreme approach will lead to the solution of the problem.

1508-76
BREAST FEEDING YOUR BABY.
Ross Laboratories, Columbus, Ohio
Columbus, Ohio 14 p. 1975.
RJ216.R6 F&N
Breast feeding, Infant feeding, Infant nutrition, Infants (To 2 years), Milk, Weaning.
Abstract: Designed to help mothers decide whether to breast feed or bottle feed their infants, the pamphlet presents information on the advantages of breast feeding, preparation and techniques for breast feeding, care of breasts, encouraging milk flow, and burping the infant. Also discussed are the mother's diet and activities, use of supplemental bottle feeding, weaning, and the importance of iron for bottle fed babies.

1509-76
YOUR CHILD'S APPETITE.
Ross Laboratories, Columbus, Ohio
Columbus, Ohio 15 p. [1976].
TX361.C5R62 F&N

1510-76

Appetite, Behavior, Child nutrition, Emotions, Growth, Health, Nutrition, Psychology.
Abstract: The nature of growing children and the difficulties and conflicts in the family which affect mealtime atmosphere are explored in order to help parents make mealtime a satisfying experience for everyone. The provision of nourishing food in an atmosphere of acceptance and respect for the individual and the natural variation in appetite help to make meals satisfying nutritionally and emotionally.

1510-76
IRON ENRICHMENT: BIO-AVAILABILITY IS THE KEY.
J M Rossman
Food Eng 48 (7): 63-64. July 1976.
389.8 F737
Iron, Iron balance studies, Iron-deficiency anemia, Nutrition, Research.
Extract: Research over the past few years has shown that there are vast differences in the biological availability of food grade iron, depending upon its form. The historical, current, and future aspects of this research are brought into perspective by the author.

1511-76
NUTRITIVE VALUE OF NEW PROTEIN SOURCES.
W Roszkowski, A Pronczuk, S Berger
In Alimentation et Travail, Deuxieme Symposium International, May 15-17, 1974, A Vittel (France) p. 417-424. Jan 10, 1976.
RJ206.A35 F&N
Fish protein concentrates (fpc), Protein foods, Single cell protein, Soybean products, Yeast.
Extract: The nutritive values of soya flour, food yeast, and two samples of FPC were evaluated by chemical and biological methods. Content of protein obtained from fish-produced FPC was 90.7%, from fish-flour-produced FPC, 81.1%. From soya flour, it was 38.6%, and from food yeast, 49.1%. The relatively best nutritive value of protein was obtained from FPC, then soya flour, then food yeast. Factors such as toxic substances, high cost, off-flavor and off-color should be considered when novel protein sources are discussed. A French summary is included.

1512-76
UNDERSTANDING THE ANORECTIC STUDENT.
Susan A Rothenberg
Todays Educ 65 (3): 48-49. Sept-Oct 1976.
275.9 N21J
Adolescents (12-19 years), Anorexia nervosa, Body image, Females, Psychological aspects, Self concept, Starvation, Weight loss.
Extract: Anorexia nervosa, self-inflicted starvation, is a psychological malady which is becoming increasingly prevalent in the United States. An adolescent illness, its increasing incidence in our school population demands a new teacher awareness and understanding in order to maintain positive relationships with an anorectic student and her parents. Naivete on the part of the educator can lead to student resistance, alienation, and a general deterioration of relationships.

1513-76
BIRTHWEIGHT OF CHILDREN WITH PHENYLKETONURIA.
Kenneth J Rothman, Siegfried W Pueschel
Pediatrics 58 (6): 842-844. Dec 1976.
RJ1.P42
Birthweight, Infants (To 2 years), Phenylketonuria, Physical development, Physical measurements, Weight.
Extract: Intrafamily differences in birthweight in 40 sibships with at least one child affected with phenylketonuria (PKU) and one unaffected child were examined. The difference in mean birthweights computed by taking a weighted average of the intrafamily differences was -69 gm, and the adjusted estimate of the birthweight difference between children with PKU and their siblings, obtained from a fitted multiple regression function, is -51 gm. The findings are not consistent with the large difference in birthweight reported previously and are compatible with the assumption that the intrauterine physical growth of children with classical PKU is not adversely affected.

1514-76
NUTRITION FOR TODAY.
Thora J Runyan
New York, Harper & Row 471 p. [1976].
TX354.R8 F&N
Food sources, Health, Nutrients, Nutrition, Nutrition concepts, Nutritional status, Obesity, Textbooks.
Abstract: "Nutrition for Today," an introductory nutrition text, is suitable for high school and college students and adults who want a reliable survey of nutrition. Professionals could also use this text as an aid in interpreting nutrition concepts to students, clients, patients, or adult groups. Nutrition is shown to be integrated with social and natural sciences which should make the science of nutrition interesting to persons in other disciplines. The book is organized according to current and popular subject areas such as world nutritional status; obesity; hunger and malnutrition; environmental influences on nutrition; and world protein problems and proposals. It also includes traditional nutrition text topics: carbohydrates, proteins, fats, vitamins and minerals, metabolism, and basic chemistry and biology.

1515-76
ONION, GARLIC, AND ATHEROSCLEROSIS.
G S Sainani, D B Desai, K N More
Lancet 2 (7985): 575-576. Sept 11, 1976.
448.8 L22
Atherosclerosis, Clinical investigations, Garlic, Hypoglycemia, India, Lipids, Onions, Research.
Abstract: A study was done in the Jain community of Poona, India, on three groups of healthy volunteers with different eating habits of onion and garlic to examine lipid profiles. It was concluded that regular consumption of onion and garlic stimulates hypoglycemic and hypolipemic activities which gave an inhibitory effect on atherosclerosis.

1516-76
HAS FIBER A ROLE TO PLAY IN PREVENTIVE MEDICINE?
James Scala
Cereal Foods World 21 (8): 356-357. Aug 1976.
59.8 C333
Fiber, Nutrition, Preventive medicine, Therapeutic and special diets.
Abstract: Focus is directed toward the therapeutic use of fiber. It now appears from studies that fiber is a material whose place is finally emerging. It may well help to bring the food technologist into his rightful role as a member of the team which has its objective the improvement of life through prevention of disease and the use of good nutrition as preventive medicine.

1517-76
IMMIGRANTS: DIETS AND DIETARY PROBLEMS.
Arnold E Schaefer
Sch Foodserv J 30 (9): 58, 62. Oct 1976.
389.8 SCH6
Cultural factors, Ethnic foods, Food beliefs, Food habits, Food industry, Food preferences, History, Immigrants.
Abstract: During the period of 1776 to 1900, the immigrant s who came to America had many of the same food and health problems that plague millions of people in developing nations today. Many of the problems faced were directly related to diet and/or food borne diseases. Scurvy, pellegra, and goiter were common in areas where certain foods were scarce or not included in the general diet. The majority of immigrants became pioneer farmers and were almost totally self-sufficient. There were many cultural, as well as regional variations introduced into the diet, during this melting pot period. A discussion of the birth of the food industry is also included.

1518-76
MALNUTRITION AND BRAIN DAMAGE IN THE U.S.A.--REPORT FINDS MANY CHILDREN HURT BY MALNUTRITION.
Harold M Jr Schmeck
Cajanus 9 (1): 8-10. 1976.
RA784.A1C3
Brain damage, Child nutrition, Deficiency diseases and disorders, Infants (To 2 years), Malnutrition, Nutritional surveys, Poverty, Pregnancy and nutrition, United States.
Reproduced from "The New York Times," Nov. 2, 1975.
Abstract: Studies at the University of California, based on national nutrition data, show evidence that more than one million infants and young children in the United States have suffered from brain damage due to malnutrition resulting from poverty. Undernutrition affecting brain growth in utero and during the formative years may result in educational difficulties and in a poor quality of life. Malnourished infants and young children displayed head circumferences far below the normal range and showed serious chemical deficiencies.

1519-76
THE REQUIREMENTS OF HUMAN NUTRITION.
Nevin S Scrimshaw, Vernon R Young
Scientific American 235 (3): 40-49. Sept 1976 (3): [50]-64.
470 SCI25
Demography, Dietary factors, Environmental factors, Nutritional adequacy, Statistical analysis.
Extract: Recommended allowances cannot serve as an absolute indicator of the adequacy of a given intake for a given individual. They can justifiably be applied only to a reasonably healthy population. In spite of their limitations, however, estimates of caloric requirements and recommended allowances for essential nutrients must be supplied. They guide the design of diets for individuals, the evaluation of the relative adequacy of diets for populations, the content of nutrition-education programs and government planning of nutrition-intervention programs.

1520-76
FOR SOME CHILDREN LIFE IS ONE ENDLESS MEAL.
Carolyn See
Today's Health 54 (1): 15-17, 50-51. Jan 1976.
449.8 H993
Children, Growth, Inborn errors of metabolism, Mental retardation, Obesity, Prader-Willi syndrome, Washington (State).
Abstract: Prader-Willi syndrome is characterized by compulsive, insatiable hunger resulting in extreme obesity. In addition, the Prader-Willi child is often retarded and subject to violent tantrums when his food supply is restricted. Other characteristics of the syndrome include hypotonia, the possibility of diabetes, scoliosis, dental caries, and running sores. The Child Development and Mental Retardation Center at the University of Washington Hospital provides medical, nutritional, and psychological help to these children and their

parents.

1521-76
ATHEROSCLEROSIS--PART 10.
William C Sherman
Food and Nutr News 48 (1): 3. Oct/Nov 1976.
389.8 F7332
Atherosclerosis, Cardiovascular disorders, Cholesterol, Clinical investigations.
Abstract: Three series of clinical trials are reviewed that lead to the conclusion that there is no clear-cut, generally accepted answer to the question of whether cholesterol-lowering measures can affect coronary disease. The three groups of researchers were the Diet-Heart Review Panel of the National Heart Institute, J. Cornfield and S. Mitchell, and the National Heart Foundation of Australia.

1522-76
FOOD VALUES FOR PASSOVER DISHES.
Samuel G Slo-Bodkin
ADA Forecast 7 (1): 103. Jan/Feb 1954.
RC658.A1F6 F&N
Cookery, Jewish, Diabetic diets, Ethnic foods, Holiday foods, Nutrient values, Protein-fat-carbohydrate modifications, Therapeutic and special diets.
Abstract: The purpose of this article is to acquaint the diabetic with the food value of matzoth as such and to give him the food values in terms of carbohydrates, protein and fats of other Passover dishes. The diabetic is always puzzled at this time as to what he may eat and how much of the food he may partake. His dilemma is due to the fact that the main dishes of Passover are flour-made and he must exercise care because of his diabetes in the use of flour-made foods in his diet. One standard piece of matzoth equals a standard slice of bread in carbohydrates. The food values of several matzoth dishes are identified: matzoth and butter, farfel, matzoth balls, kremselach, egg matzoth, matzoth meal pancakes, and matzoth kugel. Values are also included for pot cheese and sour cream, and borscht.

1523-76
TEXTURED SOY PROTEINS FOR USE IN BLENDED GROUND BEEF PATTIES.
G C Smith, W H Marshall, Z L Carpenter
J Food Sci 41 (5): 1148-1152. Sept/Oct 1976.
389.8 F7322
Experiments, Ground beef, Meat alternates, Nutrient values, Soybean products, Textured vegetable proteins.
Extract: Selection of an appropriate soy protein can overcome deficiencies in appearance, materially reduce cooking shrinkage, and can be used without significantly detracting from the palatability of cooked beef patties. If the soy protein product is sold in cooked form, fat percentage should exceed 20% to optimize flavor desirability and palatability. If it is to be sold at retail in raw form, the combined proportion of fat plus textured soy protein should not exceed 50% of the final batch composition.

1524-76
NUTRIENT SUPPLEMENTATION AND LEARNING.
Jack L Smith
[Washington, Educational Resources Information Center] 20, [16] l. 1973.
TX361.C5S55 F&N
Behavior, Child nutrition programs, Hunger, Individual development, Intelligence tests, Nutritional status, Preschool children (2-5 years).
Presented for the 6th annual meeting of the Society for Nutrition Education, Atlanta, Georgia, August 8, 1973 Available from: Computer Microfilm International Corp.,P. O. Box 190, Arlington, Virginia 22210; EDRS price MF - $0.65, HC - $3.29; ERIC Report No. ED 081 882.
Extract: The results of a study of the nutritional status of kindergarten children are set down in relation to performance in behavioral tests and the effects of several types of nutritional intervention in nutrition and behavior. The Kahn Intelligence Test (KIT) was used to determine performance variations. The KIT reflected improvements in children who received lunch and breakfast over those who received only lunch.

1525-76
FOOD FOR SPORT.
Nathan J Smith
Palo Alto, Calif. 188 p. [1976].
TX361.A8S6 F&N
Athletics, Basic nutrition facts, Diets for athletes, Physical fitness, Physical health.
Abstract: Written for athletes of both sexes and all ages from the elementary school sports participant to the middle-aged jogger, this book utilizes a readable, non-technical approach to cover a variety of topics relating dietary intake to physical performance. Some of the topics are basic nutrition; basic diet; non-traditional diets (including some diets which are inadequate or harmful); body weight; and dietary modifications to meet energy needs. Chapters are devoted to some special dietary concerns of athletes: water and salt intake, the pregame meal, and nutrient needs for specific sports. The author mentions common health abuses and counsels against them. Athletes, coaches, and other persons concerned with sports and physical fitness should find this book informative and helpful.

1526-76
GAINING AND LOSING WEIGHT IN ATHLETICS.
Nathan J Smith
J Amer Med Assoc 236 (2): 149-151. July 12, 1976.
448.9 AM37
Athletes, Diets for athletes, Exercise, Muscles, Weight gain, Weight loss.
Extract: Participants in many sports attempt to reduce body weight to achieve a maximum ratio of muscle strength to body weight. Such weight reduction should result only from reduction in body fat, and should be achieved at a rate of no more than 1 kg a week, through a modest reduction in diet and a moderate increase in exercise. More rapid weight reduction by starvation and dehydration compromises strength and endurance. Athletes attempting to gain weight should increase weight as muscle mass through muscle work supported by an appropriate increase in food intake. No food, vitamin, drug, or hormone will increase muscle mass. It is recommended that the high caloric diet required to support muscle growth from increased work should be low in animal fats and cholesterol.

1527-76
ENERGY BALANCE DURING RECOVERY FROM MALNUTRITION.
D W Spady, P R Payne, D Picou
Amer J Clin Nutr 29 (10): 1073-1078. Oct 1976.
389.8 J824
Caloric intake, Children, Energy metabolism, High-caloric diets, Malnutrition, Metabolism, Protein Energy Malnutrition.
Extract: An account of energy balance of young Jamaican children recovering from protein-energy malnutrition (PEM) is presented. This wasdone in three steps. Initially the true gross energy of a formula used in the treatment of PEM was determined by bomb calorimetry. Then its metabolizable energy content was determined in a group of nine children recovering from PEM. In a similar but different group of eight children total daily metabolizable energy intake (EI), average rate of weight gain (g/kg/day) (WG), and total daily energy expenditure (TDEE) were determined. From three independent measurements, an estimate of maintenance energy requirements were estimated to be about kcal/kg/day.

1528-76
NEW PERSPECTIVES ON DIETARY FIBER.
G A Spiller, E A Shipley
Food Prod Dev 10 (8): 54, 58, 61, 64. Oct 1976.
HD9000.1.F64
Digestion and absorption, Fiber, Food chemistry, Food fads, Food-related disorders, Scientific methodology, Vocabulary, Zinc.
Abstract: The term "fiber" is inexact and inadequate for present biochemical and nutritional needs. Many leading investigators consider dietary fiber as a broad group of polymeric substances undigestible by human gastrointestinal enzymes, but this definition is not all inclusive as it does not include undigestible substances as silica in the cell wall of some grains. There is also much confusion in scientific literature, as authors use their own definitions of fiber, which may not refer to the same substance. A recommendation is made for the adoption of the term "plantix," which would bring about a review of the nomenclature and a standardization of the terminology. A discussion of fiber and its potential effects is included.

1529-76
ATTITUDES TOWARD FOOD AS INDICATORS OF SUBCULTURAL VALUE SYSTEMS.
Virginia Purtle Steelman
Home Econ Res J 5 (1): 21-32. Sept 1976.
TX1.H6
Attitudes, Environmental factors, Homemakers, Nutrition, Psychological aspects, Statistical analysis, Surveys.
Extract: The intent of this paper is to focus attention on the relationships of food habits to underlying attitudes and values of subcultures and to suggest a possible approach for studying these relationships. The specific research objective was to investigate the relationship of attitudes toward food to the subcultural variables of race, religious locality, and age of homemakers. The objective also was to relate these attitudes toward food to "American" value systems so that differences in value systems could be detected. Random samples of homemakers from two small towns were interviewed.

1530-76
YOUR CHILD CAN LIVE A NORMAL LIFE WITH DIABETES.
Matthew M Steiner
ADA Forecast 19 (3): 121. May/June 1966.
RC658.A1F6 F&N
Children, Diabetes mellitus, Diabetic diets, Emotional development, Insulin, Parent education.
Abstract: The role of the parent in the management of a child with diabetes is discussed. The importance of permitting the child to enjoy as normal a life as possible is stressed. Parents need to understand their own feelings of anxiety and avoid overprotection of the child. The importance of the composition and caloric content of the diet and the necessity for daily insulin injections require parental education. Questions frequently asked by parents of diabetic children are included.

1531-76
INFORMATION BEARING ON THE EVALUATION OF THE HAZARD TO MAN FROM AFLATOXIN INGESTION.
Leonard Stoloff, Leonard Friedman

1532-76
Pag Bull 6 (2): 21-32. June 1976.
OD431.A1P7 F&N
Aflatoxin, Cancer, Carcinogens, Liver diseases, Research, United States.
Extract: Although there are differences in species susceptibility to aflatoxin carcinogenesis, most projections of the possible hazard from ingestion of aflatoxin by man are derived from experimental results based on studies with male Fischer strain rats fed a synthetic diet in which crystalline aflatoxin B1 was incorporated at various levels from 1 to 100 ppb. Liver carcinomas were detected in 2 of the 22 rats on the 1 ppb diet for 104 weeks (2/3 of average life span), and in 28 of the 28 rats on the 100 ppb diet for 54 weeks. A number of questions need to be answered before the translation of these data to man can be considered valid. In answering nine specific questions, other approaches to the assessment of a possible hazard to man from aflatoxin ingestion are developed. Many references are included.

1532-76
THE SUCCESSFUL TREATMENT OF OBESITY.
Daniel B Stone
ADA Forecast 23 (4): 144. July/Aug 1970.
RC658.A1F6 F&N
Caloric values, Calorie-restricted diets, Diabetes mellitus, Food tables, content, Insulin, Obesity, Therapeutic and special diets, Weight control, Weight reduction.
Abstract: The successful treatment of obesity is discussed with emphasis on weight control for the diabetic. Obesity aggravates diabetes and affects insulin regulation. Eight keys in treating obesity include: prevention, basic therapy, reassurance, minor psychotherapy, diet prescription, education, exercise, and supervision. The dangers associated with obesity and its relationship to other diseases and life expectancy are discussed. A Suggested Weights Table and an Energy Equivalents Chart are included.

1533-76
HOW TO EVALUATE A FAD DIET.
Rita Storey
Sch Foodserv J 30 (7): 142-144. Aug 1976.
389.8 SCH6
Basic Four, Diet information, Dietary factors, Diets, Evaluation methods, Food fads, Recommended Dietary Allowances.
Abstract: Two tools are given to evaluate any diet. The first is the recommended dietary allowance (RDA), which lists the daily intake level of essential nutrients to meet known nutritional needs of healthy people. The second tool is the four food group system. The groups are meat, fruits and vegetables, milk group, and bread and cereal group. The author applies the tools to Dr. Atkins' diet, Dr. Simeon's diet, and Weight Watchers, with various results.

1534-76
THE PAIN OF OBESITY.
Albert J Stunkard
Palo Alto, Calif. [Bull Pub. Co.] 236 p. [1976].
RC628.S7 F&N
Exercise, Fat cells, Genetics, Obesity, Physical activity, Weight control, Weight reduction.
Extract: This is a review of some of the basic findings about obesity, the main type of malnutrition in this country. About one of every five persons is fat enough to be called in a general way "obese." Some authorities place the incidence of obesity at the 25 percent of the population. This review deals with what obesity is, what its causes are thought to be and what can be done about cure.

1535-76
BUILD A BETTER YOU WITH FRESH CITRUS. (SPA)
Sunkist Growers, Inc.
Van Nuys, Calif. 15 p. [1972].
TX558.C5S9S F&N
Ascorbic acid, Citrus fruits, Diet improvement, Food groups, Food guides, Health, Merchandise information, Nutrient values, Vitamins.
Title of Original: Construya un cuerpo mas saludable con citricos frescos.Also available in English, TX558.C5S9 F&N.
Abstract: Suitable for high school students, this pamphlet encourages citrus fruits in the diet as one of the best sources of ascorbic acid. Not only are ascorbic acid and a balanced diet needed for good health but also for energy and an attractive appearance. Keeping fit also includes exercise, rest and sleep, and medical and dental care. The pamphlet discusses calories and exercise, the daily food guide, snacks, meal patterns, and the functions of vitamin C. It gives storage information for citrus fruits. There are suggestions for trying new foods with citrus fruits and illustrations for peeling oranges.

1536-76
BUILD A BETTER YOU WITH FRESH CITRUS. (FRE)
Sunkist Growers, Inc.
Van Nuys, Calif. 15 p. [1972?].
TX558.C5S9F F&N
Ascorbic acid, Citrus fruits, Diet improvement, Food groups, Food guides, Health, Merchandise information, Nutrient values, Vitamins.
Title of Original: Les agrumes frais, sources de sante.Also available in English, TX558.C5S9 F&N.
Abstract: Suitable for high school students, this pamphlet encourages citrus fruits in the diet as one of the best sources of ascorbic acid. Not only are ascorbic acid and a balanced diet needed for good health but also for energy and an attractive appearance. Keeping fit also includes exercise, rest and sleep, and medical and dental care. The pamphlet discusses calories and exercise, the daily food guide, snacks, meal patterns, and the functions of vitamin C. It gives storage information for citrus fruits. There are suggestions for trying new foods with citrus fruits and illustrations for peeling oranges.

1537-76
BUILD A BETTER YOU WITH FRESH CITRUS.
Sunkist Growers, Inc.
Van Nuys, Calif. 15 p. [1972?].
TX558.C5S9 F&N
Ascorbic acid, Citrus fruits, Diet improvement, Food groups, Food guides, Health, Merchandise information, Nutrient values, Vitamins.
Abstract: Suitable for high school students, this pamphlet encourages citrus fruits in the diet as one of the best sources of ascorbic acid. Not only are ascorbic acid and a balanced diet needed for good health but also for energy and an attractive appearance. Keeping fit also includes exercise, rest and sleep, and medical and dental care. The pamphlet discusses calories and exercise, the daily food guide, snacks, meal patterns, and the functions of vitamin C. It gives storage information for citrus fruits. There are suggestions for trying new foods with citrus fruits and illustrations for peeling oranges.

1538-76
PROCEEDINGS.
Nutrition-Behavioral Research Conference, Bethesda, Md., 1975
Jeanne L Tillotson
[Washington, U.S. Govt. Print. Off.] 134 p. 1975.
TX345.N82 1975 F&N (U.S. Dept. Of Health, Education, and Welfare. DHEW publication no. (NIH) 76-978)
Behavior change, Behavior modification, Conference reports, Disease prevention, National Heart and Lung Institute, Nutrition, Nutritional intervention, Proceedings, Research.
Abstract: In 1975, a two-day conference on nutrition-behavior research was held in Bethe sda, Maryland, to assess the progress of ongoing NationalHeart and Lung Institute research projects which are designed to improve methods and/or materials for changing dietary habits. The objectives, results and progress of these NHLI-sponsored preventive and risk-reduction programs and current research in behavior change are reviewed. The proceedings begin with a review of ongoing NHLI projects (such as the Lipid Research Clinics Program and the Multiple Risk Factor Intervention Trial). There are work sessions on motivaton techniquees, behavior therapy, dietary compliance, nutrition intervention, and mass media. The summary includes recommendations related to behavior therapy, dietary compliance, diffusion of nutrition innovations, and use of educational technology. There is an emphasis on education of professionals and dissemination of behavioral research and methodology.

1539-76
FOOD FOR GOOD HEALTH (POSTER).
Trend Enterprises, Inc.
St. Paul 6 posters. 1 title caption. 1 resource guide. 1975. .
TX360.U6F6 F&N AV
Basic Four, Food groups, Food habits, Health, Nutrients, Nutrition, Recommended Dietary Allowances.
Spanish captions also available.
Abstract: Good food, fitness, health, and fun - that is what nutrition is all about, and it is basic to everyone's well-being. Six full-color posters depict this and the four food groups which contain the essential nutrients for the daily requirement. Emphasis is also given to the fact that children need more nutrients and calories while adults need less calories but a basic minimum nutrient requirement in order to maintain good health.

1540-76
ALTERED VITAMIN-D METABOLISM IN PREGNANCY.
C W G Turton, T C B Stamp, P Stanley
Lancet 1 (8005): 222-224. Jan 29, 1977.
448.8 L22
Blood analysis, Calcium, Clinical investigations, Great Britain, Metabolism, Nutrient intake, Pregnancy, Vitamin D.
Extract: Low levels of plasma-25-hydroxy-vitamin-D (25 OHD) were found in 33% of a group of pregnant women studied in South London. Non-white women in the last 10 weeks of pregnancy had significantly reduced levels compared with non-pregnant controls. Plama-25-OHD was unrelated to dietary vitamin-D intake, age, parity, social class, plasma-calcium, and plasma-albumin. Reduction of plasma-24-OHD could contribute to the fall in plasma-calcium during pregnancy, and may result from enhanced maternal metabolism or increased utilization of vitamin D by the fetus.

1541-76
PSYCHOLOGICAL AND SOCIAL CONSIDERATIONS IN BREAST FEEDING.
Elizabeth Tylden
Journal of Human Nutrition 30 (4): 239-244. Aug 1976.
389.8 N959
Attitudes, Breast feeding, Emotions, Infants (To 2 years), Lactation, Psychological aspects, Social influences.
Abstract: The role of breast feeding in contemporary society includes a discussion of the psychological and social aspects

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that influence our cultural attitudes. In modern society the main function of the breasts is no longer considered to be nutritional, but erotic. Old wives tales contribute to negative attitudes about breast feeding. Breast feeding is not instinctive and success is gained only through practice. Much needs to be done in educating the new mother to understand her emotions, reactions, and expectations to the initial breast feeding encounters, and the physiological aspects also involved. Separation of mother and infant after delivery is also discussed.

1542-76
WHAT'S SO HARD ABOUT FEEDING KIDS?
U.S., Food and Nutrition Service
Washington, U.S. Govt. Print. Off. [5] p. [1972].
TX361.C5U58 F&N (U.S. Food and Nutrition Service. FNS 68)
Canned entree, Central Kitchen, Children, Food delivery systems, Food preparation and distribution systems, Frozen foods, Satellite, School food service, School lunch programs.
Abstract: Any school can have a nutritious school lunch program. Written for schools with limited facilities for food preparation, this short publication presents alternatives to the traditional on-site preparation of school lunches. One method is satellite feeding. These lunches can be cold bag lunches; complete hot lunches delivered in hot food containers or insulated trays; or combination lunches. Each of these lunches can meet "Type A" requirements. One newly USDA approved school feeding method is the "canned lunch." Institution-size or individual cans can be heated on hot plates, woodburning stoves, or 110-volt warming ovens. USDA regulations also permit the use of private food management companies, catering companies or food suppliers. Frozen lunches, supplemented with milk, butter and bread, are another approach. The central kitchen system is similar to satellite feeding. This kitchen is specifically designed for meals "to go.".

1543-76
A REVIEW OF OBESITY.
United Fresh Fruit and Vegetable Assocation
Washington 8 p. [1976].
RC628.U5 F&N
Behavior modification, Diet clubs, Diet counselling, Exercise, Obesity, Psychiatry, Weight reduction.
Abstract: A noted psychiatrist and authority on obesity presents an account of his experiences treating obese patients and the background leading to the behavior therapy approach to weight reduction. Written for the layman, it explains what is known about the causes, treatment of obesity, and present and future trends in obesity control, as well as insight into a psychiatrist's work.

1544-76
THE SECRET MY FRIENDS IS THE FIBER.
Peter VanSoest
Human Ecol Forum 6 (4): 1-4. Spring 1976.
GF1.H8 F&N
Digestion and absorption, Digestive tract, Fiber, Food analysis, Food beliefs.
Abstract: Fiber, the cell wall of plants, has been credited with preventing numerous diseases by the press. In the scientific community, there is still much disagreement on how to measure fiber, what it consists of, and what function it actually performs in the human digestive tract. Fiber may remove bowel ammonia and cholesterol from the system, but in excess it may induce caloric inefficiency. More research, especially controlled feeding studies, is needed to explain fiber's true role in the diet. Tables and figures are included.

1545-76
VEGETARIANISM IN A NUTSHELL (FILMSTRIP).
Malubu, Calif., The Polished Apple 84 fr. color. 35 mm. and audiotape in cassette. 1976.
TX837.V4 F&N AV
Diet planning, Food beliefs, Health, Protein quality, Proteins, Therapeutic and special diets, Vegetarianism, Vegetarians.
Audiotape m/a. 14 min. each side.
Abstract: Each of us in the United States eats approxima tely 250 pounds of meat and poultry a year. More and more young people are turning to meatless meals. Some of the motivations for the vegetarian alternative are religion, health, ethics, ecology, and economy. Complementary proteins, lacto-ovo and total vegetarian diets are explained along with sample menus. The majority of vegetarians are of the lacto-ovo type. This diet can be well balanced because it contains milk and egg protein. A total vegetarian has to work harder at planning his diet. The meat group can be replaced with soybean milk. There are three principles in planning all vegetarian diets: replace meat with meat analogues and legumes, reduce empty calories, and increase other foods. Vegetarian diets take skill and time and can be difficult for children. Written for secondary school students, this audiovisual aid could be interesting to older audiences as well. There is a brief teacher's guide, a list of references and recommended cookbooks on the inside cover of the kit.

1546-76
COMPARATIVE PROTEIN VALUE OF SEVERAL VEGETABLE PROTEIN PRODUCTS FED AT EQUAL NITROGEN LEVELS TO HUMAN ADULTS.
Merlyn K Vemury, Constance Kies, Hazel M Fox
J Food Sci 41 (5): 1086-1091. Sept/Oct 1976.
389.8 F7322
Meat alternates, Nutrient values, Proteins, plant, Soybean products, Textured vegetable proteins.
Extract: The objective of this study was to determine the protein nutritional value of several vegetable protein products processed to resemble ground beef. The test products were soy protein products. Ground beef and dried whole egg were used as comparative control proteins. Nutriture of the subjects was evaluated by the nitrogen balance technique. The mean nitrogen balance of subjects fed extruded defatted soy protein were -1.16, -1.31 and -0.99, as compared to the standard controls beef and egg, which were -0.42 and -0.34, respectively.

1547-76
A NUTRITION REHABILITATION CENTER FOR CHILDREN WITH XEROPHTHALMIA.
G Venkataswamy, Et Al
Lancet p. 1120-1122. May 22, 1976.
448.8 L22
Child nutrition, Health, India, Nutrition, Nutrition education, Nutrition rehabilitation centers, Special groups, diets, Vitamin A, Xerophthalmia.
Extract: A nutrition rehabilitation center for treatment of children with xerophthalmia was established in Madurai, India. Treatment was based on provision of locally available food, rich in protein and Beta carotene and cheap enough for the families concerned to buy at home. This diet alone, with general medical treatment for other diseases, was sufficient to reverse conjunctional xerophthalmia and cornealxerosis. Children with more severe cases received even more vitamin A. The results of the treatment at the center seemed as good as those produced by more expensive, and unobtainable hospital treatment. Maternal participation was also considered of some educational value.

1548-76
CRISPNESS IN FOOD, A REVIEW.
Zata Vickers, Malcolm C Bourne
J Food Sci 41 (5): 1153-1157. Sept/Oct 1976.
389.8 F7322
Evaluation, Food storage, Foods, Fresh foods.
Extract: The term "crisp" has not been adequately defined. Several instrumental methods for measuring the crispness of a product have been developed. Although these objective methods may serve as indicators in a single commodity, they fail to indicate crispness in a variety of both wet-crisp and dry-crisp foods. These instrumental analyses are likely measuring parameters that change under the same conditions that cause changes in the true characteristics of crispness.

1549-76
GROWTH OF INFANTS FED A ZINC SUPPLEMENTED FORMULA.
Philip A Walravens, K Michael Hambidge
Amer J Clin Nutr 29 (10): 1114-1121. Oct 1976.
389.8 J824
Blood analysis, Growth, Infant diets, Infant formula, Infants (To 2 years), Iron, Milk, Supplements (Nutrient), Zinc.
Extract: Zinc is a nutrient necessary for growth, and, in this double-blind controlled study, the effects of supplementing Similac with iron with 4 mg/liter of zinc were determined. By 6 months of age, mean growth increments for the supplemented male infants were 2.1 cm greater in length and 535 g greater in weight than for male controls. Growth increments for female test and control infants did not differ significantly. Plasma zinc levels were, at 3 months of age, significantly higher for both male and female supplemented infants. By 6 months, only the male supplemented infants maintained significantly higher plasma zinc levels. The addition of zinc was associated with a lower incidence of disturbed gastrointestinal function and not accompanied by any signs of toxicity.

1550-76
FOOD FACTORS IN URTICARIA.
R P Warin
Journal of Human Nutrition 30 (3): 179-186. June 1976.
389.8 N959
Allergies, Dietary factors, Disorders, Food-related disorders, Urticaria.
Abstract: Causes of urticaria in relation to food are explored for doctors and clinical dietitians. Discussions focus on the types, drugs for current treatment, dietary causes, and additional substances causing urticaria. In addition, other types of treatment now being examined are mentioned.

1551-76
WEIGHT CONTROL--JUST A STEP AWAY (MOTION PICTURE).
New York, Sterling Educational Films 12 min. sd. color. 16 mm. [1975?].
RM222.2.W4 F&N AV
Caloric modifications, Calorie-restricted diets, Exercise, Health, Obesity, Physical activity, Weight control, Weight reduction.
Level: junior and senior high, college.
Abstract: The most effective method of weight reduction--increasing physical activity while reducing food intake--is dramatized. A low calorie diet can be easy to follow by cutting back on serving sizes and sugar-filled foods. Walking just twenty minutes a day will use up eight pounds of fat in a year. Eighteen volunteers were divided into three groups. One group ate a low calorie diet; one group increased its exercise; the third group combined a low calorie diet with exercise. Pedometers were issued to measure activity. Many housewives and office workers walked less than three miles a day. The

film emphasizes physical exercise and offers an easy-to-follow method for reducing calorie intake.

1552-76
WEIGHT WATCHERS--A WAY OF LIFE.
London,Hamlyn Pub. 128 p. [1975].
RM222.2.W4
Diet clubs, Diet counselling, Diet improvement, Diet information, Diet planning, Diets, Recipes.
Available from NAL.

1553-76
RISK FACTORS AND CORONARY HEART DISEASE--FACTS OR FANCY?
Lars Werko
Am Heart J 91 (1): 87-98. Jan 1976.
RC681.A1A4 F&N
Cardiovascular disorders, Cholesterol, Coronary heart disease, Hypertension, Lipids, Research, Risk factors, Smoking.
Abstract: Many well-published epidemiologic studies on the philosophy of prevention of ischemic heart disease have led to this analysis of the background design and early results of three such studies, i.e., the Framingham Study, the National Pooling Project, and the Stockholm Prospective Study. It is concluded that high blood pressure and cigarette smoking seem to be much more important factors in the development of ischemic heart disease than high serum lipids in the population studied.

1554-76
INFLUENCE OF VITAMIN B6 INTAKE ON THE CONTENT OF THE VITAMIN IN HUMAN MILK.
Kerstin D West, Avanelle Kirksey
Amer J Clin Nutr 29 (9): 961-969. Sept 1976.
389.8 J824
Females, Lactation, Milk, Pyridoxine, Supplements (Nutrient).
Abstract: The influence of the level of vitamin B6 intake on the content of the vitamin in human milk was studied in 19 healthy subjects whose stages of lactation ranged from 3 weeks to 30 months. Total vitamin B6 intakes, including extra-dietary sources of the vitamin, ranged from 1.3 to 12.5 mg. per day with six subjects consuming less than the recommended allowance of 2.5 mg. per day (RDA, 1974). Daily and weekly variations of the vitamin B6 protein content in milk of individuals were small. However, marked diurnal variations in the vitamin B6 content were found in milk of individuals taking supplements of the vitamins peak levels, occurring in the afternoon 3 to 5 hours after supplements were taken in morning.

1555-76
WHAT CAN CARBOHYDRATES AND FATS DO FOR YOU.
College Station, Miss. 2 p. 1976.
TX553.C28W42 F&N (Mississippi. State University. Cooperative Extension Service. Information sheet 797)
Basic nutrition facts, Caloric values, Carbohydrates, Family health, Fats and oils, Nutrient functions, Nutrient sources, Nutrients, Weight control.
Abstract: The roles of fats and carbohydrates are explained to correct the misconception that these nutrients always cause weight gain. Fats and carbohydrates furnish energy; fats are more concentrated sources of energy. However, fats have other functions such as providing essential fatty acids; carbohydrates furnish intestinal bulk. A short section explains the digestion of carbohydrates and fats. There is a chart for determining individual caloric needs. An overweight person should eat smaller quantities of all foods. Foods rich in fat and carbohydrates should be used in moderation to prevent weight gain.

1556-76
WHAT CAN MINERALS DO FOR YOU.
College Station, Miss. 2 p. 1976.
TX553.M5W5 F&N (Mississippi. State University. Cooperative Extension Service. Information sheet 777)
Basic nutrition facts, Family health, Food sources, Milk products, Minerals, Nutrient functions, Nutrient sources, Nutrients, Trace elements.
Abstract: Written for homemakers, this information sheet explains the function of minerals. A chart lists the minerals known to be essential to human nutrition, food sources, quantities needed, and the reasons why the body needs each mineral. Trace minerals are defined and the probable adult requirements for seven trace minerals are listed. The reader is advised not to take mineral supplements without a prescription. It is difficult to obtain enough calcium and phosphorus without drinking milk or eating milk products.

1557-76
WHAT CAN PROTEIN DO FOR YOU.
College Station, Miss. 2 p. 1975.
TX553.P7W4 F&N (Mississippi. State University. Cooperative Extension Service. Information sheet 779)
Basic nutrition facts, Family health, Health, Nutrient functions, Nutrient sources, Nutrients, Protein foods, Protein quality, Proteins.
Abstract: Protein is an essential nutrient not found in a food supplement pill. Written for homemakers as a source of reliable nutrition information, this information sheet explains the functions of protein: building and repairing body tissues, antibody protection, and energy. Enzymes, hormones and hemoglobin are composed of protein. Sources of protein and amounts needed to provide 20-25 grams of protein are illustrated. Daily protein needs for each family member are listed.

1558-76
WHAT VITAMINS CAN DO FOR YOU.
College Station, Miss. 2 p. 1976.
TX553.V5W4 F&N (Mississippi. State University. Cooperative Extension Service. Information sheet 781)
Basic Four, Family health, Food preservation, Food storage, Nutrient functions, Nutrient retention, Nutrient sources, Vitamins.
Abstract: Fourteen vitamins are essential for human nutrition. This information sheet for homemakers provides an understanding of vitamins. The name of the vitamin, functions, quantity needed, and food sources are listed. There are cooking, preserving and storage hints, and an illustration of the Basic Four food group.

1559-76
THE RESPONSE OF THE SEXES TO NUTRITIONAL STRESS.
Elsie M Widdowson
Proc Nutr Soc 35 (2): 175-180. Sept 1976.
389.9 N953
Females, Males, Malnutrition, Overnutrition, Sex (Characteristics), Starvation, Stress, Weight gain, Weight loss.
Abstract: Differences in the response of the sexes to deficiencies and excesses of total energy are discussed. Specific stresses studied include undernutrition and starvation, rehabilitation, and overnutrition. The female is better able to withstand a shortage of food than the male. When given unlimited food after starvation the female is more likely than the male to achieve normal weight. The incidence of obesity in various parts of the world has shown that about twice as many women as men are 20% or more overweight.

1560-76
FOOD GUIDES: ABUSED AND MISUSED.
Marilyn Winarski
Ill Teacher 19 (4): 225-227. Mar/Apr 1976.
LB1025.I4 F&N
Food guides, Guides, Instructional aids, Nutrition, Nutrition education, Teaching guides, Teaching methods.
Abstract: The author encourages the use of food guides when they are properly handled as teaching aids by nutrition educators. By teaching wise food choices instead of simply the nutrient values of food, the teacher can turn the food guide into a valuable tool. The author suggests teaching situations for the food guide: using food records to examine eating habits, relating the food guide to consumer economics, tailoring nutrition to individuals' lifestyles. Properly used, the food guide may expand a student's concept of nutrition.

1561-76
NUTRITIONAL DISORDERS OF AMERICAN WOMEN.
Myron Winick
Nutr Today 10 (5/6): 26-28. Sept/Oct-Nov/Dec 1975.
RA784.N8
Anemia, Deficiency diseases and disorders, Disorders (Other), Females, Nutrition, Osteoporosis.
Abstract: The international symposium was held in November, 1975 in New York City, where nutritional needs during pregnancy were explored, as were the needs during lactation. It was pointed out that the requirements for vitamin B6, folic acid and, to a lesser, extent, riboflavin, thiamine and ascorbic acid are increased with oral contraceptives. Diseases which have a major nutrition component (anemia, osteoporosis and obesity) were also discussed.

1562-76
NUTRITIVE INTAKE OF SUBJECTS WITH DIFFERENT ENERGY EXPENDITURE.
W Wirths, A -C Siemer
In Alimentation et Travail, Deuxieme Symposium International, May 15-17, 1974, A Vittel (France) p. 499-506. Jan 10, 1976.
RJ206.A35 F&N
Fat-restricted diets, Nutrient intake, Nutritional surveys, Physical activity.
Extract: 38 male volunteers with low energy expenditures were studied for energy requirement, anthropometric measurements, a nutritional survey and the influence of a fat-modified diet on different blood parameters. Energy expenditure was 2760 kcal/d with a protein intake of 77 g (48 g animal protein). Ten high-activity sportsmen took part in a survey on food consumption, energy, and nutrient intake, as well as energy requirement. Energy intake was 490 kcal/d with 190 g protein (160 g animal protein), 226 g fat. Expenditure averaged 5100 kcal/d. A summary in French is included.

1563-76
ENJOY LIFE WITH GOOD NUTRITION.
Edwina M Wise
College Station, Miss. 6 p. 1964.
TX364.W52 F&N (Mississippi. State University. Cooperative Extension Service. Publication 466)
Basic Four, Basic nutrition facts, Family health, Family nutrition, Food groups, Food guides, Homemakers, Nutrition.
Abstract: Food is the most important influence on lifelong health. Written for homemakers, this pamphlet briefly explains the definition of good nutrition and the functions of food. There is a daily food guide and a brief explanation of the foods needed by family members--young children, teenagers, adults, and older persons. Parents can develop good food habits for family members by supplying the right kind and amounts

of food for good health.

1564-76
FOOD TIPS FOR TEENS.
Edwina M Wise
College Station, Miss. 7 p. 1973.
TX361.T6W5 F&N (Mississippi. State University. Cooperative Extension Service. Publication 540)
Adolescents (12-19 years), Basic Four, Basic nutrition facts, Breakfast, Foods, Health, Nutrient sources, Nutrients, Nutritional status.
Includes leaflet All about eating and leaflet The case of The missing breakfast.
Abstract: Many teenagers receive two-thirds or less of the Recommended Dietary Allowances. Six out of every ten teenage girls are poorly fed. This booklet appeals to teenagers by emphasizing the effects of good nutrition on personal appearance and personality. The importance of good nutrition and reasons why teenagers eat poorly are discussed. There is a chart which explains nutrient functions and food sources as well as a daily food guide and food tips. Two "presentations" for teenagers to give to a class or a group are inserted. One is an illustrated talk using posters which deals with the Basic Four and snacks; the other presentation is a monologue entitled "The Case of the Missing Breakfast.".

1565-76
IRON NUTRITION IN THE BREAST-FED INFANT.
C W Woodruff, C Latham, S McDavid
J Pediatrics 90 (1): 36-38. Jan 1977.
RJ1.A453
Anemia, Breast feeding, Clinical investigations, Infant diets, Infant formula, Infants (To 2 years), Iron.
Extract: Breast-fed infants were compared with infants fed a prepared formula not fortified with iron during the first nine months of life. Despite efforts to provide equal iron intakes from cereal and other foods, the breast-fed infants ate less iron-containing foods than the formula-fed infants. The incidence of mild anemia and biochemical iron deficiency was the same in both groups. The breast-fed infants had a significantly lower total iron binding capacity. Breast-fed infants appear to utilize iron more effectively than formula-fed infants.

1566-76
CONTROL OF NUTRITIONAL ANAEMIA WITH SPECIAL REFERENCE TO IRON DEFICIENCY: REPORT OF AN IAEA/USAID/WHO JOINT MEETING.
World Health Organization
Geneva 71 p. 1975.
RC620.A2W6 F&N (World Health Organization. Technical report series no. 580)
Anemia, Bioavailability, Epidemiology, Folic acid, Iron-deficiency anemia, Nutritional intervention, Public health, Supplements (Nutrient), WHO.
Abstract: WHO investigations in several countries have revealed a high prevalence of nutritional anemia, especially iron deficiency anemia. In 1974, a group of experts met to review available information on the effects of anemia and recent technological advances in folate and iron nutrition, and to formulate plans of action to assist public health authorities in combating nutritional anemia through iron and folate fortification and supplementation. This technical report is the result of these meetings. The designs for control and eradication of nutritional anemia are presented according to the prevalence of anemia in the population group--high, low, and moderate rates. Iron compounds and their biological availability are described as well as areas requiring future study such as the effects of folate deficiency in the absence of anemia, effects of anemia on work performance, and biological availability of iron. Food fortification with folic acid has only recently been explored.

1567-76
NUTRITION AND CANCER.
Ernst L Wynder
Fed Proc Fed Am Soc Exp Biol 35 (6): 1309-1315. May 1, 1976.
442.9 F31P
Alcoholic beverages, Cancer, Carcinogens, Deficiency diseases and disorders, Dietary factors, Epidemiology, Fats and oils, Nutrient excesses, Nutrient intake.
Extract: There is increasing epidemiological evidence that nutrition plays a dominant role in the pathogenesis of several types of human cancers. There is considerable epidemiological evidence showing that alcoholism, in part because of associated nutritional deficiencies, significantly increases the risk of smokers for cancer of the alimentary tract. There is also some suggestion that nutritional deficiencies may relate to cancers of the stomach, cervix, and thyroid. Of particular importance, and based on relatively new concepts, are data indicating that overnutrition significantly affects the development of certain cancers, including cancers of the colon and pancreas, kidney, breast, ovary, endometrium, and prostate. Except for cancer of the endometrium, and kidney cancer in women, there is no significant relationship to obesity. Rather, the evidence suggests both epidemiologically and experimentally that the etiological factors relate to a high intake of fats and possibly other variables associated with high fat intake.

1568-76
KIM REMEMBERS TO WASH.
Yakima Home Economics Association
Yakima, Wash. 12 p., illus. 1974.
TX355.Y34 F&N (Food is good, book 3)
Early childhood education, Head Start, Health, Hygiene.
Abstract: Kim uses his hands for a variety of activities--holding puppies, pulling weeds, digging for worms, brushing his teeth--but he remembers to wash his hands before eating. Preschool children can learn about hygiene as well as nutritious food. Like the other books in the Kim series, the "food isgood" theme is stressed.

1569-76
FOOD HELPS KIM GROW.
Yakima Home Economics Association
Yakima, Wash. 12 p., illus. 1976.
TX355.Y33S F&N (La comida es sabrosa, libro 2)
Basic nutrition facts, Early childhood education, Growth, Head Start, Health.
Title of Original: Los alimentos ayudan a Kim a crecer.Also available in English, Food helps Kim grow, TX355.Y33 F&N.
Abstract: Kim's friends are a variety of colors, sizes, and shapes. Preschool children are introduced to the concept that a variety of foods are needed for growth. The questions and activities are oriented to size differentiation and basic nutrition for this age level.

1570-76
FOOD HELPS KIM GROW.
Yakima Home Economics Association
Yakima, Wash. 12 p., illus. 1974.
TX355.Y33 F&N (Food is good, book 2)
Basic nutrition facts, Early childhood education, Growth, Head Start, Health.
Also available in Spanish, Los alimentos ayuda a Kim a conocer, TX355.Y33 S F&N.
Abstract: Kim's friends are a variety of colors, sizes, and shapes. Preschool children are introduced to the concept that a variety of foods are needed for growth. The questions and activities are oriented to size differentiation and basic nutrition for this age level.

1571-76
RELATIONSHIPS BETWEEN CIGARETTE SMOKING, ORAL CONTRACEPTIVES, AND PLASMA VITAMINS A, E, C, AND PLASMA TRIGLYCERIDES AND CHOLESTEROL.
David L Young
Amer J Clin Nutr 29 (11): 1216-1221. Nov 1976.
389.8 J824
Ascorbic acid, Cholesterol, Clinical investigations, Contraceptives, oral, Females, Smoking, Triglycerides, Vitamin A, Vitamin E.
Extract: Plasma vitamins A, E, and C, plasma triglycerides and cholesterol. and leukocyte vitamin C were examined in young healthy adult females who were cigarette and/or oral contraceptive users. It was found that cigarette smoking slightly increased the levels of vitamin A, triglycerides, and cholesterol while oral contraceptives significantly increased these plasma lipids. The effects of cigarette smoking and oral contraceptives on these substances were additive. Neither cigarette smoking nor oral contraceptives had any significant effect on plasma vitamins E and C. Oral contraceptives slightly decreased the level of leukocyte vitamin C in the cigarette smoker. Cigarette smoking did not impart an acute effect on these parameters.

1572-76
YOUR BODY AND HOW TO CARE FOR IT: SKIN AND HAIR (FILMSTRIP).
[New York] Guidance Associates 2 filmstrips (57 and 42 fr.) color. 35mm. and 1 audiotape. 1976.
RL87.Y6 F&N AV
Acne, Biology, Body composition, Health, Hygiene, Instructional materials, Integrated curriculum.
Audiotape m/a. 21 min. each side. Includes text.
Abstract: Designed to teach fifth- to eighth-grade students about the complexity and care of human skin and hair, this two-part sound filmstrip program can be integrated into a health or biology unit. Part one is narrated by a hypothetical designer of human skin who explains the skin's qualities--its elasticity, thickness and fingerprints. The skin's functions--protection, sensation, thermoregulation, and secretion are also explained. Dermis, epidermis, melanin, and sebaceous glands are defined and illustrated. Part two concentrates on care of skin and hair and the importance of rest, good diet, exercise, and cleanliness. Problems with acne and allergies are explained. The program is accompanied by a teacher's guide which includes instruction for presentation, objectives, vocabulary, discussion questions and activities, a bibliography, and the filmstrip script.

1573-76
YOUR BODY AND HOW TO CARE FOR IT: TEETH (FILMSTRIP).
[New York] Guidance Associates 2 filmstrips (52 and 51 fr.) color. 35 mm. and 1 audiotape. 1976.
RK61.Y6 F&N AV
Biology, Body composition, Dental health, Health, Hygiene, Instructional materials, Tooth development.
Audiotape m/a. 17 min. each side. Includes text.
Abstract: Written for preadolescents, this two-part filmstrip teaches students the composition of teeth and dental hygiene. The program could be integrated into a health or biology

1574-76

unit and can be used for individual or class instruction. The main characters in the filmstrip are a cowboy named Jack and the town dentist, Doc Stone. Photographs of the West, drawings and charts are used for illustration. Part one concerns Jack's reluctance to visit the dentist. When he does visit Doc Stone, he learns about the structure of teeth--enamel, dentin, pulp, roots, calcium, and phosphorus. Part two is concerned with dental hygiene and causes of tooth decay. Several terms, including orthodontia, are defined. The program is accompanied by a teacher's guide which includes instruction for presentation, objectives, vocabulary, discussion questions and activities, a bibliography, and the filmstrip script.

1574-76
THE TEENAGE PREGNANT GIRL.
Jack Zackler, Wayne Brandstadt
Springfield, Ill., Charles C. Thomas 323 p. [1975].
HV700.5.Z3 F&N
Adolescents (12-19 years), Community health services, Health personnel, Medical factors, Pregnancy, Pregnancy and nutrition, Program evaluation, Psychological aspects, Public health.
Abstract: Adolescent pregnancy has increased markedly in recent years which necessitates a reexamination of attitudes among persons who work with pregnant teenagers and improved programs to assure a better life for these mothers and their children. Experts in various fields (public health, sociology, social work, obstetrics and gynecology, psychiatry, law, and nutrition), have contributed chapters to this text which is meant to consolidate research on teenage pregnancy into a single volume. Some of the topics discussed are: obstetrical, medical, nutritional, and psychological problems; documentation and demographic data of teenage pregnancy and reasons for this occurrence; legal problems; the relation of teenage pregnancy to income distribution; the role of the community health nurse; continuing education for pregnant adolescents. Suggestions are given for staffing and evaluation of programs. The bibliographical footnotes are extensive.

1575-76
RENAL SOLUTE LOAD AND DIET IN GROWING PREMATURE INFANTS.
Ekhard E Ziegler, Jacqueline E Ryu
J Pediatrics 89 (4): 609-611. Oct 1976.
RJ1.A453
Food intake, Infant feeding, Infants (To 2 years), Low birth weight infants, Males, Premature infants, Renal disorders, Urine analysis.
Abstract: The relation between the potential and actual renal solute load in rapidly growing premature infants, on a diet of commercially prepared formula, was studied. The renal solute load is a combination of electrolytes and the end products of protein metabolism. It represents the balance between intake and extrarenal removal of these substances. In the normal growing infant, extrarenal removal includes incorporation of potential renal solutes into newly formed tissue. This amount may be a greater percentage in the low-birth-weight infant. Renal solute load is low when premature infants fed commonly employed infant formulas grow normally.

1576-76
BODY CHOLESTEROL: HOW MUCH COMES FROM DIET.
D B Zilversmit
Human Ecol Forum 6 (4): 15-16. Spring 1976.
GF1.H8 F&N
Analytical methods, Cardiovascular disorders, Cholesterol, Clinical investigations, Digestion and absorption, Laboratory techniques, Research, Saturated fat.
Extract: Analytical techniques that could resolve unanswered questions about the role of cholesterol in heart disease are lacking, and so, the controversy continues. The technique developed at Cornell University has the potential of helping explain differences between individuals and cholesterol absorption. It can replace complex, difficult, expensive methods that have been used until now.

1577-76
1831-1976: A GAME ABOUT NUTRITION AND TECHNOLOGY.
Sch Foodserv J 30 (7): [48-49]. Aug 1976.
389.8 SCH6
Educational games, Industrial revolution, Nutrition education, Technology.
Abstract: Printed on two facing pages are a playing board, a list of material needed, directions for the game, and answers to the questions which are posed on the board. There are two types of questions, those on nutrition and those on technology. The following are two typical of the twenty four questions asked: "What foods are sources of carbohydrates?" and "What country's industrial revolution preceded America's?".

# HISTORY

1578-76
ASHFSA ANNUAL MEETING CONFRONTS NATIONAL HEALTH CARE ISSUES.
Hospitals 50 (15): 163-164, 166. Aug 1, 1976.
RA900.H6
Administrator responsibility, Economic influences, Food service management, Hospital food service, Laws, Productivity, Quality control.
Abstract: Focus is centered on the ninth annual meeting and educational conference of the American Society for Hospital Food Service Administrators (ASHFSA). In addition this organization is described as exploring the field of management theory and the national concern over rising health care costs as expressed in government regulations. Discussions delve into public laws, productivity measurements, and quality assessment in relation to these effects on the hospital food service administrator.

1579-76
PEANUTS--AN UNAPPRECIATED FOOD.
Roslyn B Alfin-Slater, Derrick B Jelliffe
Cajanus 9 (4): 201-202. 1976.
RA784.A1C3
Marketing, Peanuts, Protein foods.
Abstract: Peanuts are rich in protein and fat and are used as main dishes with a carbohydrate staple in many nations. However, in the Western countries, the peanut has been largely ignored as food for humans, being more a snack item. The peanut industry should realize the potential of its product, particularly in the face of the rising cost of other protein foods.

1580-76
THE HUNTING HYPOTHESIS, A PERSONAL CONCLUSION CONCERNING THE EVOLUTIONARY NATURE OF MAN.
Robert Audry
New York, Atheneum 242 p. 1976.
GN280.7.A7 F&N
Anthropology, Behavior, Ethnology, Foods, Human development, Hunting, Psychology, Vegetarianism.
Abstract: The author, presents the hunting hypothesis for the origin of human uniqueness within a framework of responsible logic based on present evidence. Although admitting that the hunting hypothesis is still controversial, he discounts the scavenger hypothesis (man hunting only small, slow game and scavenging larger animals from kills of other animals) and the vegetarian hypothesis (that meat was never important to evolving man, whose dependence was on plant foods). The hunting hypothesis suggests that man evolved as a meat eater, that he hunted and killed for meat. He suggests that the basic elements of our human nature came into being because we were meat-eating hunters. He guides the reader through twenty million years of man's prehistory down to the few thousand years past when man emerged a fully-evolved hunting animal. It has only been a few short millenia since hunting was a necessity for man's survival and to comprehend ourselves in today's world, we must understand, that in his inmost being, man remains a hunter.

1581-76
WHAT'S GOING ON HERE?
Joan Black Bakos, Malcolm M Knapp
Restaurant Bus 75 (9): 77-80. Sept 1976.
389.2538 F82
Food habits, Food service, Psychological aspects, Restaurants.
Abstract: Teenagers snack; adults eat. As the median age in this country reaches toward 30, restaurants are responding to the change in demand. Another significant factor, is working wives. They add the extra income so families can eat out or carry out. Higher divorce rates and falling birth rates are further indications that eating habits, along with other traditions, may be changing. The article suggests that this will be an exciting decade for foodservice people who are aware of changes and know why they are occurring.

1582-76
THE BATTLE BEGINS; MEAL QUALITY, PLATE WASTE, FAST FOOD, THE BLOC GRANT.
Food Management 11 (8): [26]-32, 50, 52, 54, 62, 67-68. Aug 1976.
TX341.F69
Food preparation and distribution systems, Food service supervisors, Government role, Legislation, Plate waste, School food service, State officials, Type A lunch, U.S. Dept. of Agriculture.
Abstract: Extensive discussion is given to the immediate problems in school foodservice. The people involved; foodservice directors, State officials, Department of Agriculture represenstaives, Congressmen, parents, and children, all seem to have

differing views on the problem. Centralized vs. individual kitchens, Type A lunches vs. Larger variety, Congressional Bill Number 94105, plate waste, etc., are all discussed. No conclusions are drawn because the editors state, "the battle has just begun.".

1583-76
THE BANANA...NATURE'S 'CONVENIENCE' FOOD.
David L Beckman
Givaudan Flavor p. 3-6. Fall 1976.
308.8 G44
Bananas, History.
Abstract: The banana, a true food-fruit, comes pre-packaged in individual portions, can be served at any time of the day, needs no refrigeration and can be eaten raw, yet suffers no impairment from being fried, sauteed, or baked. It ranks high among the world's best known, best liked foods. History, growth and cultivation, nutritional value and uses of the banana are described.

1584-76
YESTERDAY - TODAY - TOMORROW.
Kenneth R Burley
Food Serv Mark 38 (7): 24, 26. July 1976.
389.2538 F732
Attitudes, Fast foods, Food service industry, History.
Abstract: Simplification, standardization and resulting uniformity predominate in today's food service industry. Of greater significance is that more and more of the food service market is quite satisfied with items such as frozen rather than fresh orange juice and canned rather than homemade soups. Mass production of foods has made eating out possible for millions of Americans. The future task of the food serviceindustry is to merge mass production and distribution techniques with, once again, raising the levels of eating pleasure.

1585-76
CLIMBING ... CLIMBING THROUGH THE LION'S PAW.
Food Management 11 (8): 5, 54. Aug 1976.
TX341.F69
Child nutrition, Elementary grades, Food waste measures, Plate waste, School lunch, Secondary grades.
Abstract: Food plate waste is cited as a difficult problem to solve in the school lunch programs across the country. Studies were conducted in both elementary and secondary schools to establish a plate waste factor of 20 percent. This waste factor was found to be in line with U.S. Army food service waste figures. However, suggestions are made for meals at school lunches that are more appealing to child tastes but still satisfy the minimum daily requirement.

1586-76
COMPETITION IN THE FOOD INDUSTRY.
Macaroni J 58 (2): 30, 32, 38, 40. June 1976.
298.8 M46
Economic influences, Food industry, Food production, Food supply, Productivity.
Abstract: The problem of rising cost of food and what is behind the increase is discussed regarding the food industry. Focus is also directed toward such factors as increased international demand, rising energy costs, bad weather, and lack of competition in the food industry. Stress is also given to the competition of the food industry with regards to the Federal Trade Commission, the farm industry, food processing and packaging industries, and merchandising.

1587-76
CROPS AND CLIMATIC CHANGE: USDA'S FORECASTS CRITICIZED.
Science 193 (4259): 1222-1224. Sept 1976.
470 SCI2
Agriculture, Climatic factors, Crop yields, Food supply, Prediction, U.S. Dept. of Agriculture, Weather.
Abstract: Differing viewpoints of the climatology community as to the role of weather fluctuations, crop estimates, and the USDA's forecasting system are discussed. The effects of crop forecasting involves not only the farmer, but the USDA, U.S. foreign policy, and the national security agencies. Major areas of debate include the USDA's standard forecasting assumption that all future weather will be normal, leaving open the question of what happens if abnormal weather occurs. Many leading climatologists believe that weather conditions are worsening and that the crop-estimating policies of the USDA are not adequate to deal with the new climatic situation.

1588-76
EDUCATIONAL OUTCOMES OF SCHOOL LUNCH PROGRAMMES.
Rajammal Devadas
In Alimentation et Travail, Deuxieme Symposium International, May 15-17, 1974, A Vittel (France) p. 243-247. Jan 10, 1976.
RJ206.A35 F&N
Academic achievement, Attendance patterns, Behavior, India, Nutrition education, School lunch programs.
Extract: The India school lunch program has several educational outcomes such as improved school attendance and performance. Children participating in the lunch program have better behavior and habits. These results were more striking in a well-organized school lunch program. The benefits do not accrue in poorly-organized programs. Proper organization of the school lunch with nutrition education promotes the all-around development of pupils. A summary in French is included.

1589-76
NEEDED: NATIONAL NUTRITION STRATEGIES.
Erik Eckholm, Frank Record
CNI Weekly Rep 6 (48): 4-7. Dec 2, 1976.
TX341.C6 F&N
Food policy, Fortification, Government role, Gross National Product, Norway, Nutrition education, Nutrition policy, Overnutrition, Sweden.
Abstract: A discussion of the need for national nutrition strategies is presented. In an excerpt from "The Two Faces of Malnutrition," a Worldwatch Institute paper, governments are urged to become positive forces in improving nutrition. To date, only Norway and Sweden have moved toward systematic health-oriented nutrition policies. Topics included in the discussion include: the inadequate gross national product, fortification policies, countering overnutrition, health and agriculture, Sweden and Norway's dietary health concerns, and altering the affluent diet.

1590-76
FROM THE EYE INWARD.
Cortez F Jr Enloe
Nutr Today 11 (1): 20-24. Jan/Feb 1976.
RA784.N8
Food in art, History, Kitchens, United States.
Abstract: How the romance of food in the New World struckthe "mind's eye" of several noted painters may be sampled in this portfolio. Nine paintings are reproduced which depict food or the kitchen in some way. They are "genre" paintings, pictures of everyday life as the artist saw it. The color reproductions date from 1837 to 1976 and are an artful blend of fact and fantasy.

1591-76
THE BABY FOOD INDUSTRY--WHO BENEFITS?
Ros Everdell, Michael Jacobson
Nutr Action 3 (12): 7-8. Dec 1976.
TX341.N9 F&N
Advertising, Breast feeding, Consumer economics, Food industry, Infant feeding, Infant nutrition, Marketing, Merchandising.
Abstract: The infant food industry and its merchandising practices are examined in detail. Though formula and baby food manufacturers pay lip-service to the superiority of breast feeding, they support a generous baby food advertising budget and substantial sales force. The breast feeding proponents, however, for example the La Leche League, have no outreach program. The article suggests that the government should aid in the task of promoting breast feeding and that the consumer should consider who the infant food industry really benefits.

1592-76
FOOD AND AGRICULTURE.
San Francisco, Freeman 154 p. 1976.
S523.S6 F&N
Agricultural development, Agriculture, Developing nations, Food production, Food supply, Malnutrition, Nutrition, Population growth, Technology.
The twelve chapters in this book originally appeared as articles in the September 1976 issue of Scientific American.
Abstract: A group of authors, in 12 papers, consider the question of how the world will feed an additional three million people by the end of this century. While acknowledging the urgent problems of hunger and malnutrition, the authors concur that mankind is capable of increasing food supplies faster than the population growth, and with the democratization of material well-being, population growth could be halted at a number in reasonable balance with this planet's resources. Conservative estimates indicate that present agricultural technology, applied to all land now in cultivation, could supply a world population of 45 billion, three or four times the number at which the population is expected to stabilize. Political, social, and economic cooperation between the developing and the developed countries is essential in the application of available technology to eliminate hunger from the human experience.

1593-76
FOOD SERVICES: AN OCCUPATIONAL OUTLOOK (KIT).
[New York, Wiley] 4 filmstrips. color. 35 mm. 4 audiotapes in cassette. 1976.
TX911.5.F62 F&N AV
Career choice, Career planning, Food service industry, Food service occupations, Occupational guidance.
Filmstrip 1, From soup to nuts, 81 fr.; filmstrip 2, In the front of the house, 74 fr.; filmstrip 3, In the back of the house, 94 fr.; filmstrip 4, What else is there, 104 fr. audiotapes in cassette. 16 m. m/s. 100 min. includes Filmstrip teacher's guide, program Teacher's guide, and 75 project cards.
Abstract: A comprehensive career exploration program guides students as they survey the many occupational options available in the world of food services. Highly informative filmstrips introduce over forty careers. Individualized Project Cards give students a taste of the skills, requirements, training, and job responsibilitiesof each career area. As a flexible, multi-media learning resource, the kit acts as a tool for teachers and guidance counselors who want to help students make carefully considered career planning decisions.

1594-76
FROZEN BREAD AND ROLLS.
Instit Distrib 12 (10): 72, 74, 76, 78, 100. Oct 1976.
HD9000.1.I5
Batters and doughs, Breads, Frozen dough, Frozen foods, Merchandising, Rolls.
Abstract: A brief history of bread baking and bread freezing is presented. The advantages of both frozen breads and rolls and frozen doughs are enumerated. The different available types of each are listed. Instructions for baking frozen dough and tips for selling these frozen products are also included.

1595-76
BREAKFAST CEREALS TODAY.
Robert B Gravani
Cereal Foods World 21 (10): 528-530. Oct 1976.
59.8 C333
Breakfast, Breakfast cereals, Consumer attitude, Consumer economics, Convenience foods, Food additives, Food habits, Fortification agents, Grain products.
Abstract: A review of the significant changes in the U.S. breakfast cereal market is presented. The number offortified ready-to-eat cereal brands has increased greatly, with many established brands being reformulated and fortified. The widespread interest in fiber has led to an increased demand for bran-type cereals. Granola-type cereals were recently introduced on a national basis and have met with much popularity. Today's cereals are designed to meet the needs of convenience and economy demanded by the American consumer.

1596-76
THE GREAT CANDY BAR CONTROVERSY: NUTRITION ACTIVISTS ATTACK SCHOOL MEALS.
Instit/vol Feeding 79 (4): 41-43, [50], 52. Aug 15, 1976.
TX1.I55
Community action, Food beliefs, Health foods, Junk food, Laws.
Abstract: The author reviews recent decisions by various communities concerning "junk food" and "health food" sold in schools. Some communities have completely banned "junk food", some have made no efforts, and some have compromised with a sale of both kinds of food. The latter has been the most successful in pleasing everyone, the author claims. However, he cautions that too much emotionalism and not enough objectivity are going into nutrition decisions in communities and State and Federal laws.

1597-76
HARSH FACTS ON WORLD HUNGER.
Macaroni J 58 (2): 11. June 1976.
298.8 N46
Demography, Food production, Food supply, Malnutrition, Starvation, World problems.
Abstract: In a world where a majority of nations refuse to discipline food usage and waste, some hard choices must be made. Birth control, not technological miracles or human compassion, as the fundamental answer to world food problems is emphasized. Furthermore, stress is placed on the fact that even if unexpected progress both in curbing births and increasing food supplies is made, there will long be the problems of malnutrition and starvation that are beyond human power to eliminate. This article originally appeared in the "Chicago Daily News.".

1598-76
VERY INTERESTING-THOSE ORIENTAL VEGETABLES.
Walter H Hodge
Cajanus 9 (2): 113-116. 1976.
RA784.A1C3
Gardening, Legumes, Vegetables, Vegetables, oriental.
Abstract: The author names a variety of Oriental vegetables and explains how to grow and use several of them. He includes gardening tips for bamboo, water chestnut, leguminous vegetables, radishes (which are much more imporrtant to Orientals than to Westerners, he points out), the Chinese yam, and gobo, and udo (a tall sprawling herbaceous perennial, which provides edible shoots).

1599-76
IMMIGRANT'S SPECIAL: OUR NUTRITION HERITAGE.
Daniel W Hubbard
Sch Foodserv J 30 (9): 59-62. Oct 1976.
389.8 SCH6
Cultural factors, Educational programs, Ethnic foods, History, Immigrants, Instructional materials, Nutrition education.
Abstract: A history of the immigrant influence on American cookery is presented. Between 1850 and 1870 a great influx of immigrants arrived on American shores. Each group brought food habits and recipes that still flavor the varied regional menus of the United States. America offered the settlers fertile soil, favorable climate, and abundant acreage, all of which were scarce in Europe at the time. A list of great American social, political, and military events of that era are detailed, along with specific lesson plans and instructional activities for early elementary, upper elementary and middle school, and junior and senior high school students.

1600-76
NUTRITION GOALS FOR THE U.S.
Michael Jacobson
Nutr Action 3 (11): 10-11. Nov 1976.
TX341.N9 F&N
Diet improvement, Food industry, Food-related disorders, Nutrition education, United States.
Abstract: Goals to improve the American diet might include the following changes in consumption: 30% less fat, 50% less refined sugar, 30% less alcohol, a five-fold increase in whole grains, and a two-fold increase in fresh vegetables. U.S. citizens and officials concerned about the costly deadly toll of diet-related diseases can follow the examples of certain foreign countries and adopt similar, sensible nutrition policies here.

1601-76
WORLD TRENDS IN INFANT FEEDING.
Derrick B Jelliffe
Amer J Clin Nutr 29 (11): 1227-1237. Nov 1976.
389.8 J824
Breast feeding, Infant diets, Infant feeding, Infant nutrition, Infants (To 2 years), Lactation, Pregnancy and nutrition, Pregnancy diets, Weaning.
Extract: Universally, the three main planks of scientifically-guided, biological infant feeding need to be (1) to feed the pregnant and lactating mother with a mixed diet of locally available foods, (2) to breast feed alone for 4 to 6 months, and (3) to introduce least cost weaning foods. Such a regime would have a preventive effect of very great dimensions against marasmus, diarrheal disease, infantile obesity, and cow's milk allergy. It also fits into the need to use local resources to best purpose with least waste, and to the aim of national nutritional self-sufficiency.

1602-76
INCREASING THE EFFECTIVENESS OF SCHOOL FOOD SERVICE IN THE U.S.A.: SCIENTIFIC AND PRACTICAL EXPERIENCE.
Paul A Lachance
In Alimentation et Travail, Deuxieme Symposium International, May 15-17, 1974, A Vittel (France) p. 147-156. Jan 10, 1976.
RJ206.A35 F&N
Nutrition education, School food service, Type A lunch, United States.
Extract: Even though a trend toward mandating school food service is occurring at each State level, this solution will not resolve the problems of utilization, which relate to attitude, food acceptane, and cost. The nutritive value of school food service meals can be improved through emphasis on food acceptance and programs of food education as well as nutrition education and concern for nutritive composition information which coincides with nutritional labeling and permits the introduction of nutrient standard menu planning. A summary in French is included.

1603-76
SIX MYTHS ABOUT HUNGER.
Institute for Food and Development Policy
Frances M Lappe, Joseph Collins
Nutr Action 3 (1): 7-9. Nov 1976.
TX341.N9 F&N
Hunger, Misinformation, World problems.
Abstract: Six myths about hunger are refuted: People are hungry because of the scarcity of both food and agricultural land; A hungry world simply cannot afford the luxury of justice for the small farmer; A needed increase in food production can come only at the expense of the environment; Hunger is a contest between the Rich World and the Poor World; An underdeveloped country's best hope for development is to export those crops in which it has a natural advantage and use the earnings to import food and industrial goods; and, Hunger results from maldistribution. Alternative views that emerged are presented.

1604-76
FROZEN ENTREES COME OF AGE.
John R Laughlin
Quick Frozen Foods 39 (4): 147. Nov 1976.
389.8 Q4
Food industry, Frozen foods, Main dishes.
Abstract: The advantages of using frozen convenience entrees include labor savings, the broad line of products available, lower equipment costs for reconstituting entrees, good quality control among manufacturers of frozen foods, space savings, easy to handle preparation making mealtime peaks smoother, better inventory control, less dependence on frequent delivery, simplified buying, and good portion control. They simplify receiving, storing, portioning, assembling, transporting, cooking, and serving, and provide excellent taste and nutrition. The manufacturer who can offer quality and variety in frozen convenience entrees will be a profitable one.

1605-76
ARE YOU GETTING YOUR SHARE?
Robert De Lorenzo
Quick Frozen Foods 39 (4): 125. Nov 1976.
389.8 Q4
Dietetic foods, Food stores, Frozen foods, Marketing, Merchandising, Retailing, Weight control.
Abstract: Some words of advice to food stores on the supply, selection and display of dietetic foods are provided by a major supplier of Weight Watchers products. Weight-control products should be promoted in stores which deal with professional/management families in suburban or upper-income areas. Women likely to be actively involved in weight control tend to be Caucasian, 25-49 years of age, college-trained, and enjoy family incomes of $20,000-plus. Frozen weight-control products tend to be good profit-producers and consumers purchasing them tend to buy better cuts in meats and large amounts of fruits

and vegetables as well. By displaying a wide variety of weight-control products, food stores can encourage loyal, heavy spending customers.

1606-76
OUR POLLUTED FOOD; A SURVEY OF THE RISKS.
Jack Lucas
New York, Wiley 237 p. illus. [1974].
TX531.L8 F&N
Environmental factors, Industry role, Pesticide residues, Pollution, Risk factors.
Abstract: The level of presentation of this book has been designed to appeal to students of environmental courses. After an introductory chapter on basic principles, the author discusses pesticide residues, agricultural pollution of other sorts, radioactive pollution, industrial pollution by mineral elements, lead, and a perspective for the future. Each chapter has a separate introduction. The author makes wide use of diagrams and tables to illustrate his arguments.

1607-76
DIETETICS AND POLITICS.
Frank MacKinnon
J Can Diet Assoc 37 (4): 204-215. 1976.
389.9 C1632
Bureaucracy, Citizen participation, Consumers, Cultural factors, Dietetics, Food taboos, Marketing, Politics, Sociology.
Abstract: The fields of dietetics and politics are compared and the problems inherent in the noted differences are discussed. Parallels are drawn with regard to the human and scientific areas of preservation, marketing, use of customs and taboos, citizenship participation, consumer responsibility, waste, and the collective actions of society. The phenomenon of a dinner party is used to exemplify the similarities between politics and dietetics. This article is adapted from the Ryley-Jeffs Memorial Lecture to the Canadian Dietetic Association Convention.

1608-76
FISH STICKS: FACTS AND FALLACIES.
Sam Martin
Quick Frozen Foods 39 (4): 68-70, 72-73. Nov 1976.
389.8 Q4
Fish, Fish sticks, Flavor, Food composition, Food cost analysis, Frozen foods, Surveys.
Abstract: A variety of brands and types of fish sticks were picked out in Manhattan super markets and tested for percentage of fish, percentage of breading, flavor, percentage loss after cooking, cost per ounce, cost for size of serving, to yield adequate protein, weight of package, cost per package, effectiveness of cooking instructions and product ingredients. Highlights of the survey include: there are relatively few extensively distributed major brands; a private label brand proved of better value than all others; fish sticks are becoming less competitive to other protein foods; there is a great variance in fish stick weights; the percentage of fish in sticks ranged from 36% to 68%; and all but two of the brands rated good or better in flavor.

1609-76
THE DIMENSIONS OF HUMAN HUNGER.
Jean Mayer
Scientific American 235 (3): 40-49. Sept 1976.
470 SCI25
Africa, Asia, Calorie requirements (FAO), Famine, Food production, Food supply, Nutritional adequacy, World problems.
Abstract: Two aspects of poor world nutrition, famine and malnutrition, are discussed. The author explains how and why each occurs and what has been done about each historically. The present world food situation is explored in detail with charts and figures. There are three suggestions for dealing with famine; an early warning system, a permanent small international organization to keep track of information, and an adequate grain reserve. Several suggestions for dealing with malnutrition, such as inexpensive programs to eradicate certain diseases of malnutrition, are also put forth.

1610-76
FOOD MARKETING IN THE REVOLUTIONARY PERIOD.
Charles W McClelland
Food Technol 30 (11): 82, 84. Nov 1976.
389.8 F7398
Food stores, History, Marketing.
Abstract: A picture of foods and other items purchasable by the Founding Fathers as well as the business methods of the day was developed from a perusal of Boston newspapers from 1758-1791. Grocery stores in Revolutionary Boston were generally situated on the wharf. One could purchase a wide variety of spices, and staples, some vegetables, barreled beef and pork, fish, cheese and butter (the only dairy products) and chocolate (the only fun food). Liquor was obtainable in super abundance. Many non-food items were also available and the grocery stores really sold "everything under the sun." Both the cash and the barter system were used for conducting trade.

1611-76
INDUSTRIAL REVOLUTION CHANGED AMERICAS EATING HABITS.
Ernestine McLeod, Mary Lou DeZeeu
Sch Foodserv J 30 (7): [43-46]. Aug 1976.
389.8 SCH6
Dietary history, Food habits, Industrial revolution, Instructional materials, Nutrition education, Social studies, Teaching guides.
Abstract: Designed as a teaching unit on the Industrial Revolution, the article emphasizes the way in which American food habits were affected by the technological, agricultural, and social upheavals of the period. Concise historical background information is given, together with numerous teaching suggestions for all grade levels.

1612-76
THE MUSHROOM...FOOD FIT FOR A KING.
Farm Index 15 (11): 20. Nov 1976.
A281.8 F22
Crop yields, Farm prices, Food harvesting, Food prices, Food processing, Food production, Fresh foods, Marketing, Mushrooms.
Abstract: Mushroom production costs, sales data, and marketing information are presented in this short article. At one time, mushrooms were reserved as a culinary delicacy fit only for upper classes. In great demand today, mushroom production is steadily increasing, reaching a record of 310 million pounds in the 1974-75 season. Fresh mushroom market prices were almost 72 cents a pound, about 11 cents more than the past year. Although most mushrooms are processed, fresh sales have steadily increased to 46% of the market during the past year.

1613-76
WORLD FOOD AND NUTRITION STUDY: INTERIM REPORT.
National Research Council, Commission on International Relations
Washington, National Academy of Sciences 1 v. 1975.
HD9000.6.U5N32 F&N
Food production, Nutrition, World problems.
With, as issued, National Research Council. Food and Nutrition Board. Recommended actions on nutrition research and development. 27 p. Washington, 1975.
Abstract: The nature and magnitude of research designed to assist in coping with world food and nutrition problems are described. Discussions identify areas of research of high priority and suggest some organizational steps making research efforts more effective. Emphasis is given to that research which could enhance food production in the developing countries themselves.

1614-76
DIET THERAPY IN THE U.S. IN THE PAST 200 YEARS.
Margaret A Ohlson
J Am Diet Assoc 69 (5): 490-497. Nov 1976.
389.8 AM34
Anemia, Diabetes mellitus, Diet therapy, Food composition tables, History, United States.
Abstract: The development of diet therapy over the years is traced through written publications. Works have been selected that illustrate trends in the development of diet therapy. Prescientific-era observations on weight control and digestion are described. Scientific medicine and the development of diet therapy in the latter half of the nineteenth century were marked by the publication of food composition data in 1896. World War I marked the emergence of the trained dietitian and the beginnings of modern diet therapy. Chemical analysis of the blood, urine, and other body fluids was introduced and standards of normalcy were developed. Diet therapy history in the anemias and diabetes is described. Discussions of the dietitian's place in the scheme of things and fashions in diet therapy precede the concluding remarks.

1615-76
THE FUTURE OF TEXTURED VEGETABLE PROTEIN (TVP) PRODUCTION IN GUYANA: AGRICULTURAL AND NUTRITIONAL CONSIDERATIONS.
Omawale
Cajanus 9 (2): 98-112. 1976.
RA784.A1C3
Government role, Meat substitutes, Nutritional status, Social factors, Textured vegetable proteins.
Abstract: Because he has noted more widespread use of textured vegetable protein (TVP) as a substitute for meat in Guyana, the author attempts to evaluate the probable impact of TVP production on the nation's agriculture and on the nutritional status of vulnerable groups in the community, and to evaluate possible government policy on subsidizing the production of TVP. "Current knowledge", he concludes, "hardly recommends TVP production as a socially beneficial venture in Guyana.".

1616-76
[THE CALIFORNIA PRUNE].
Alma Payne
San Francisco, California Prune Board [4] p. 1971.
TX558.P7P32 F&N (From tree to table, Fall, 1971)
California, Food harvesting, Food preparation, home, Merchandise information, Nutrient values, Prunes, Recipes.
Abstract: California's prune orchards produce about 98 percent of the prune crop in the United States and 75 percent of the world's supply of prunes. The California prune was brought to the United States from France in 1856. It is an offshoot of La Petite d'Agen. This four-page pamphlet explains the growth, harvesting, and processing of prunes. It outlines several methods for cooking prunes and gives menu and recipe suggestions. Prunes are naturally sweet, make good snacks, and supply good nutrition. Mention is made of good eating habits during adolescence.

1617-76
2030.
John N Perryman
Macaroni J 58 (6): 28, 30, 32. Oct 1976.
298.8 M46
Child nutrition programs, Food policy, Food supply, Government role, Legislation, School lunch programs.
Abstract: Dr. John N. Perryman, Executive Director of the American School Food Service Association, discusses several pressing problems relating to food and mankind. The need for a national food policy is advocated, as it would help insure a continuing school nutrition program which has proved highly effective and successful. The school nutrition program and its funding are in danger of elimination by President Ford's Bloc Grant proposal, which recommends consolidation of fifteen funded activities. The future of the world's food supply, OPEC's international influence,and the destiny of the world's hungry are also discussed.

1618-76
A SYSTEMATIC APPROACH TO NUTRITION PLANNING.
James M Pines
Prof Nutritionist 8 (4): 11-14. Fall 1976.
SP95.A1P7
Nutrition, Nutrition planning, Nutrition policy, Planning, Systems analysis, Systems approach, Team approach.
Abstract: The systematic approach to malnutrition seeks to identify in each situation the combination of factors that produce the nutritional status picture. Attention is focused on the many interdependent determinants that influence the family, community, or national nutrition condition. A diagram illustrates a basic framework for exploring these causal factors. Nutritionists should employ the help of systems analysis in an interdisciplinary approach to solving nutrition problems.

1619-76
DECLARATION ON FOOD AND POPULATION.
Population Crisis Committee
Washington [36] p. [1974].
HD9000.5.P6 F&N
Food reserves, Food supply, Population growth, World problems.
Abstract: Presented to the United Nations prior to the World Population Conference in Bucharest and the World Food Conference in Rome, this Declaration, endorsed by concerned citizens from over 100 countries, urges the adoption of a World Food Plan, sufficient food reserves, population policies, and the funding of population and food programs by developed and developing countries. The document stresses the immediate need to find solutions to food and population problems and the necessity for a concerted world effort.

1620-76
POPULATION: FOOD AND POPULATION.
Population Crisis Committee
Washington 4 p. Mar 1976.
HD9000.5.P62 F&N (Population, no. 1)
Food production, Food supply, Population growth, World problems.
Abstract: Three options--changing food consumption patterns, expanding total arable land, and increasing yields in developing countries--are presented as possible solutions for increasing world food. However, none of these options is sufficient without resolving the problem of population growth.

1621-76
TRY FISH AS AN ALTERNATIVE PROTEIN SOURCE.
J M Regenstein, C E Regenstein
Food Prod Dev 10 (9): 56-57. Nov 1976.
HD9000.1.F64
Boning, Fish, Fish protein concentrates (fpc), Food habits, Food preparation, Food substitutions, Food technology, Food texture, Protein quality.
Abstract: The merits of employing fish as an alternative protein source are examined. The protein quality and content of fish are similar to beef, but fish contains less fat. Mechanical deboning could be used to yield a high quality, economical, fish meat. A low-fat nutrition product with a taste and texture more similar to meat products than offered by soy analogs can be produced by adding vegetable fat to the fish and reducing added water in recipes.

1622-76
SCHOOL FOODSERVICE SCENE: OUTLOOK FOR 1977.
Sch Foodserv J 30 (10): 56, 59. Nov/Dec 1976.
389.8 SCH6
Food economics and consumption, Food shortages, Food supply, National surveys, Plate waste, Prediction, School food service, Student participation, Surveys.
Abstract: Thirty major city directors responded to a survey on the outlook for school foodservice in 1977. The nationwide survey asked participants: Will offer versus served make a difference in participation? Will it decrease plate waste? Will labor and food costs go up? Will these costs affect the program? Will participation decline because of declining enrollments? Will there be shortages of any foods? Discussions of these and other questions are included with a comparison chart of the respondents' answers.

1623-76
UK WATER-FARMERS BOOST WORLD FOOD.
Brian Silcock
Cajanus 9 (2): 66-67. 1976.
RA784.A1C3
Energy, Gardening, Great Britain.
Abstract: A new form of growing plants without soil is being practiced in Britain, where it was developed, as well as in other countries. Plants are grown in plastic troughs, closed at the top except where the plants emerge. A thin layer of water containing nutrients flows through the bottom. Some advantages are: one crop can easily be replaced by another, there is no need for soil cultivation and sterilization in greenhouses, and, in the future, circulation of heated water could cut greenhouse fuel bills.

1624-76
WORLD FOOD IMBALANCE: THE GAP KEEPS GROWING.
Stephen A Stockman
Food Eng 48 (6): 58-61. June 1976.
389.8 F737
Food preservation, Food processing, Food production, Food technology, World problems.
Extract: The statistics and charts in this article are intended to bring to light the immediate need for participation in solving the world food imbalance problem. Although experts say that only 2% of the world food grain production is needed to close the nutritional gap, this article states that the solution lies in transferring the technology and equipment to the under-developed world so that grain and other foods may be processed, stored and distributed to malnourished people.

1625-76
THOUGHT SNACKS.
Human Ecol Forum 6 (4): 5-7. Spring 1976.
GF1.H8 F&N
Ecology, Fiber, Nutrition knowledge, Nutritional labeling, Physical fitness, Pregnancy diets.
Abstract: Nutrition statements based on "The Proceedings of the National Conference for Defense," held in May, 1941, in Washington, D.C., havestrong current overtones. The thirteen statements deal with nutrition labeling, ecological disharmony, fiber, the medical profession and nutrition, meat and sugar shortages, physical fitness, the importance of nutrition in pregnancy, and the Food Stamp Plan, among other topics.

1626-76
CHINA'S FOOD POLICY SHIFTING GEARS.
C Peter Timmer
Human Ecol Forum 6 (4): 8-10. Spring 1976.
GF1.H8 F&N
Agricultural development, Agricultural research, Agricultural techniques, China, Fertilizers, Food distribution programs, Food economics, Industrial revolution, Productivity.
Extract: The solution to China's food problems, adequately feeding her entire population of one billion, involves two fundamental and connected components-increasing food supplies through agricultural growth and ensuring access to such food supplies by means of socialist distribution mechanisms. This article focuses on the techniques of increasing food supplies, but the distribution processes are no doubt more important as short-run guarantees that everyone has access to enough food.

1627-76
THE TRADITIONS & INNOVATIONS OF SALAD DRESSINGS.
Givaudan Flavor p. 7-10. Fall 1976.
308.8 G44
History, Mayonnaise, Salad dressings.
Abstract: Salad dressings are expanding in sales, production and consumption on a regualr basis and manufacturers constantly appear to be striving for more creativity in their products. The history of mayonnaise, used for centuries to top salads, is reviewed. Different types of dressings are described including both pourable and spoon-types. Facts and figures of mayonnaise manufacturing are presented. Manufacturers and flavor technicians are engaging in constant research and development to evolve new tastes for the salad consuming public.

1628-76
WHY TURN WASTE INTO PROTEIN.
Colin Tudge
Cajanus 9 (2): 68-74. 1976.
RA784.A1C3
Animal sources of food, Food supply, Food waste, Plant protein, Protein foods, Proteins, plant.
Absract: The author contends that the world is not short of protein food, as most people seem to believe, but that the poor do not get enough to eat because of the wasteful practices of the rich (nations, companies, individuals). He suggests that the developed countries examine and correct the ways in which they waste protein. "The biggest waste by far is the misuse of grain to support industrialized pig and poultry units in the West, and to a lesser extent, beef units.".

1629-76
ANNUAL REPORT TO THE CONGRESS, 1975.
United States, Office of Technology Assessment
Washington, U.S. Govt. Print. Off. 106 p. 1976.
T12.U5 1975 F&N
Evaluation, Food for Peace, Food policy, Food programs, Government role, Information services, Information systems, Nutrition policy, Technology.

Abstract: The Office of Technology Assessment (OTA) was created by Congress in 1972 to provide information gathering and analytical services regarding technology. In this annual report to Congress, there are reports on assessment of energy, food, health, materials program, research and development policies, oceans, and transportation. Food assessment program activities are related to two congressional concerns: options for management and use of resources and production technology, and measuring the impact of U. S. Food policy on both American and foreign consumers. OTA studies existing food information systems, data collection, and congressional alternatives to improve food information systems. The study of alternatives in U.S. food policy will focus on key sectors of the food system: production, marketing, nutrition and consumption. OTA's rice-blending project concerns the benefits of rice-blended foods in the Food for Peace Program. Detailed or final reports are not included in this publication.

1630-76
FOOD FOR THE SPACE AGE.
Allene G Vaden
Sch Foodserv J 30 (10): 24, 28. Nov/Dec 1976.
389.8 SCH6
Food analogues, Food preparation, Food preservation, Food sources, Food supply, Food technology, Prediction, Single cell protein, World problems.
Abstract: A discussion of what food and eating habits may be like in future decades is presented. Convenience foods are a step in the direction of demanding more from foods. New preservation modes and cooking methods will be developed. New food sources, like the development of today's soy bean meat analog, will be utilized. Single cell protein (SCP) may progress from today's animal feed to become a human food ingredient. The problems of feeding the world's population and the energy crisis will continue to be key issues.

1631-76
AN APPROACH TO FOOD SERVICE EQUIPMENT IN INSTITUTIONAL KITCHENS.
Leonie E Van Heerden
In Alimentation et Travail, Deuxieme Symposium International, May 15-17, 1974, A Vittel (France) p. 91-95. Jan 10, 1976.
RJ206.A35 F&N
Food preparation, quantity, Food service, Institutional feeding.
Extract: Food service institutions have developed certain conventional philosophies, such as cooking large amounts of food in large containers, using small space and a great deal of holding equipment. More recently, cooking food in small batches with as short a holding time as possible has been suggested. The extent to which use can be made of the knowledge and experience of food service workers in equipment decisions and layout planning through the use of rating scales is put forward as a suggested theoretical approach.

1632-76
GROWTH AND FUTURE OF THE FAST FOOD INDUSTRY.
Charles L Vaughn
Cornell Hotel Restaurant Admin Quarterly 17 (3): 31-39. Nov 1976.
TX901.C67
College food service, Commercial food service, Fast food chains, Fast foods, Food economics, Food economics and consumption, Food industry, Food service, Franchises.
Extract: Franchised fast food outlets are expanding their share of the sales of all eating places in the United States. Fast food franchisors are probably accounting for a higher percentage of employees in eating and drinking places with each passing year. There is a growing trend towards multi-unit ownership in fast food chains, and franchise chains have entered the college market. A growing worry for food service operations is the sharp rise in energy costs and the shortage of available energy.

1633-76
FOOD AND POPULATION.
Victor-Bostrom Fund Committee
[New York] 38 p. 1974.
HD9000.5.V5 F&N (Victor-Bostrom Fund Committee. Report no. 19)
Energy crisis, Food supply, Population growth, World problems.
Abstract: Eleven articles written by food and population experts deal with three major crises: world population, the world food situation, and energy shortage. Recommendations, in the context of world population and energy problems, are suggested to improve the world food situation at the national and international level. Some of these recommendations are: population stabilization, maximum utilization of resources for food production, and a global commitment to solve the world's food shortage.

1634-76
A PROUD RECORD.
Melanie Watts
Food Nutr 6 (5): 14-15. Oct 1976.
aTX341.F615
History, National School Lunch Program, School lunch programs.
Abstract: The long food service career of Ms. Mildred Stringfield is described. Early school lunch programs in the 1930's were supplemental in nature, but, by the 1940's lunches became more complete and were available to all students. There were unique problems such as rationing during World War II and irregular deliveries. 1946 brought the National School Lunch Act and Ms. Stringfield worked on expansion of theprogram in Arkansas. Since 1953, she has been the food service director at the East Baton Rouge Parish, Louisiana, school system serving 44,000 meals per day.

1635-76
WHEAT: FROM FIELD TO FLOUR (MOTION PICTURE).
Lawrence, Kan., Centron Educational Films 11 min. sd. color. 16 mm. 1975.
HD9049.W3W4 F&N AV
Flour, Food supply, Growth, Productivity, Wheat.
With leader's guide.
Abstract: Junior high students in economic geography, social studies, science, and career education classes are presented with an overall view of wheat production. Emphasis is given to geographic distribution, technology, production, uses, and economic importance of wheat. Specific topics discussed include food varieties made from wheat, stages of wheat growth, and the differences between winter and spring wheat.

1636-76
THE WORLD FOOD SITUATION, PROBLEMS AND PROSPECTS TO 1985.
Joseph W Willett
Dobbs Ferry, N.Y., Oceana Publications 2 v. 1976.
HD9000.5.W63 F&N
Agricultural research, Agriculture, Developing nations, Food production, Food supply, Hunger, Research needs, United States, World problems.
Abstract: Designed to meet a need for accurate and reliable information, the two-volume compilation of documents, reports, and articles discusses problems and issues about the world food situation currently and during the next decade. A wide range of issues and viewpoints as well as research directions and priorities are included. The compilation contains information from the Economic Research Service, U. S. Department of Agriculture; United Nations World Food Conference, Rome, November 5-16, 1974; "Southern Journal of Agricultural Economics;" Division of Agricultural Sciences, University of California; American Enterprise Institute for Public Policy Research; Agricultural Research Policy Advisory Committee; and Agency for International Development and the U.S. Department of Agriculture.

1637-76
THE FUTURE OF NUTRITIONAL SCIENCE.
Roger J Williams
J Appl Nutr 27 (1): 9-15. Spring 1975.
389.8 AM35
Amino acids, Basic Four, Basic nutrition facts, Food groups, Metabolism, Nutrient functions, Nutrients, Nutrition, Nutrition concepts.
Abstract: The future of nutritional science was the topic of a talk prepared for the Symposium at the International College of Applied Nutrition. The author maintains that the classification of foods into four basic groups is incorrect and that the fundamentals of nutritional science are the individual chemical substances, the nutrients. The three major principles discussed in detail are: (1) Organisms and cells do not find in nature ready-made, perfectly adjusted, optimal assortments of nutrients; (2) Each person is unique in his metabolic activities and nutritional requirements; and (3) The various non-fuel nutrients always work together as a team in maintaining metabolism and life activities.

1638-76
INTRODUCING WHO.
World Health Organization
Geneva 88 p. 1976.
RA8.A5W6 F&N
Disease prevention, Health programs, International programs, Preventive medicine, Public health, United Nations, WHO, World problems.
Abstract: Assisting governments in providing health care is the World Health Organization's primary role. This illustrated booklet explains the organization of WHO and WHO functions--improvement, development, and delivery of health services; biomedical research; and collating and disseminating information and epidemiological data on all aspects of public health. Chapters are devoted to WHO's role in the prevention and control of disease; health delivery; administration and budgeting; and its relationship to the United Nations and other international governmental and non-governmental organizations. This booklet is written for the general public but is also of interest to professionals.

1639-76
FOOD AND AGRICULTURE.
Sterling Wortman
Scientific American 235 (3): 30-39. Sept 1976.
470 SCI25
Agriculture, Food production, Food supply, Foods, World problems.
Abstract: Nine hopeful factors for future world food abundance are discussed: 1) increased production of food, 2) widespread increases in family income, 3) potential for raising yields, 4) availability of chemical fertilizers in sufficient quantity, 5) adaptability of many farmers to new technology, 6) a worldwide network of financial institutions now in operation, 7) an array of institutions to assist developing countries technical and managerial problems, 8) new determination of some governments of low-income countries to develop rural

areas, and 9) considerable amounts of arable but currently uncultivated land.

1640-76
CARIBBEAN DIETETICS IN TRANSITION.
Manuelita Zephirin
Cajanus 9 (4): 206-213. 1976.
RA784.A1C3
Caribbean, Dietetics, Government role, Manpower needs, Nutrition policy, Training.
Abstract: Since 1970 considerable progress in dietetics has been made in the Caribbean. Training programs for food service supervisors have been taking place and the organization of dietary services has been revamped where necessary. The responsibility of the profession to the community has been recognized and there has been a development towards a national food and nutrition policy. The dietitian has been acknowledged as a member of the health team. Two problems remain to be faced: lack of professional manpower, and inadequate utilization of those who are currently available. Solutions are in progress.

# FOOD STANDARDS AND LEGISLATION

1641-76
WHAT'S IN IT FOR ME?
Joan Bickel
ADA Forecast 24 (3): 150. May/June 1971.
RC658.A1F6 F&N
Additives and adulterants, Food additives, Food packaging, Food purchasing, Ingredients, Labeling, Nutrition knowledge, Nutritional labeling, Vocabulary.
Abstract: Labels on packaged foods are informative if they are read carefully. Labels tell what kind of food is packaged, how it has been processed, and what ingredients and additives the product contains. Ingredients are noted in descending order of amount by weight. An explanation of commonly found terms on food labels is included. Clinical food additives, net weights, dietetic foods, protein and carbohydrate content, and products with a "standard of identity" are discussed.

1642-76
NATIONAL NUTRITION POLICY: SELECTED PAPERS ON NUTRITION INFORMATION AND PROGRAMS; A WORKING PAPER.
U.S., Congress, Senate, Select Committee on Nutrition and Human Needs
Emma M Blacken
Washington, U.S. Govt. Print. Off. 16 p. 1974.
TX360.U6U56 F&N
Food programs, Government role, Infants (To 2 years), Low income groups, Nutrition education, Nutrition policy, Nutrition programs.
At head of title: 93d Congress, 2d session. Committee print.
Abstract: The first of this group of papers addresses regulatory and educational means of combating nutritional misinformation. The author recommends information dissemination and discusses efforts of state extension services and the scientific community. The second paper suggests that nutrition programs be focused on the needs of the 6-month to 24-month age group of the poorest part of the population, thus providing a target group for effective future programs. The third paper is a recommendation to Congress that cash assistance instead of food procurement be provided to recipients of federal food programs.

1643-76
FOOD SAFETY: THEN AND NOW.
Harry G Day
J Am Diet Assoc 69 (3): 229-234. Sept 1976.
389.8 AM34
Federal government, Food and Drug Administration, Food safety, Foods, Laws.
Abstract: The history of food safety - from Biblical times to the present - is briefly reviewed. The Pure Food and Drugs Act of 1906 is cited as a landmark act for which some of the public had been agitating for several years. The Act was broadened in 1938 and 1958. The Delaney Clause" of 1958, which required the prohibition of the distribution of any food containing any substance that causes cancer, is discussed in the context of the last eight years. The amount of government intervention necessary in the future is also discussed.

1644-76
A NUTRITIONIST LOOKS AT FOOD LABELING.
Ruth M English
Food Nutr Notes Rev 33 (1): 18-24. Jan-Mar 1976.
389.9 AU73
Australia, Food preferences, Food stores, Information needs, Labeling, Nutritionists, Open dating, Surveys.
Abstract: It is in the supermarket that most shoppers make their final food choices. The author feels that nutritionists should be working more with this information than they have in the past. She reviews some of the resultsof the government survey, planned in Canberra, and suggests placing relevant nutritional information in the supermarket by such means as displaying posters with the five food groups, ingredient labeling, date marking, and food labeling according to which group of the basic five it is in.

1645-76
REGULATION, REASON, RESPONSIBILITY, AND RESPECT.
Fritz C Friday
J Milk Food Tech 39 (9): 647-650. Sept 1976.
44.8 J824
Canned foods, Cost effectiveness, Food industry, Food standards and legislation, Government role, Labeling, Legislation, Regulations.
Extract: Reason and responsibility on the part of business and consumers alike are needed when formulating government regulations. A more open and honest relationship with the regulatory community is needed. Agencies must understand their responsibility and quit overreacting to vocal minority positions. Congress munt insist upon legislation review for each agency. Legislation creating a new regulatory agency should be for a specified time and not open-ended. Canners recognize and encourage consumers' right to know all about the food purchased and eaten. Changes in attitude on the part of the National Canners Association are highlighted.

1646-76
REGULATORY CONSIDERATIONS CONCERNING MECHANICALLY-DEBONED RED MEAT.
Irwin Fried
Food Technol 30 (9): 35-37, 70. Sept 1976.
389.8 F7398
Animal sources of food, Federal government, Food preparation, Food supply, Laws, Meat alternates, Mechanically-deboned meat, Protein foods.
Abstract: The fact of a worldwide shortage of protein is unchallenged and should and will be a concern for all people. Mechanically-deboned meat promises an addition of one billion pounds of meat per year to the world supply from the United States alone if all available bonesare used. However, more information is needed for qualities and acceptability as meat. The paper finally stresses the need for consumers, industry, academia, and regulatory agencies to decide on the ultimate utilization of mechanically-deboned meat.

1647-76
GENE WHITE LOBBIES FOR NUTRITION.
Food Management 11 (8): 33-34, 49, 70. Aug 1976.
TX341.F69
American School Food Service Association, Legislation, Nutrition programs.
Abstract: As chairwoman of the California School Foodservice Association, as well as foodservice director for the Sierra Sands District in California, Gene White and eight other school districts began extensive lobbying in Sacramento, when the districts were given the ultimatum, "Break even or close your doors". Though the first bill they pushed through was vetoed, their second one, for a nickel subsidy for each lunch, passed. The directors keep lobbying to maintain the quality of this and other nutrition legislation.

1648-76
FOCUS ON FOOD ADDITIVES.
General Foods Consumer Center
White Plains, N.Y. 39 p. [1975?].
TP455.G4 F&N
Additives and adulterants, Consumer education, Food additives, Food processing, Food safety, Food standards and legislation, Government role, Laws, Legislation.
Abstract: General Foods is offering "Focus on Food Additives, " the first of two booklets, to consumers through advertisements in national magazines. Three recently published articles from "FDA Consumer" and "Reader's Digest" are reprinted. There is also a guide to food additives. The first article discusses the origin of the Pure Food and Drugs Act and early government controls over additives and pesticides. It explains the GRAS list, how food additives are approved, safety testing, and uses of food additives. The second article focuses on regulation of food additives and the distinction between intentional and indirect additives. The importance of food safety and and the major laws regulating additives are explained. The final article debates the Delaney Clause and suggests modifications of this law to reflect recent scientific knowledge. The guide to food additives appears in a chart format with types of preservatives, additives, and foods in which they are used.

1649-76
NEEDED: BETTER QUALITY CONTROL FOR UPC.
Shelley A Harrison, Jerome Swartz
Food Eng 48 (10): 61-63. Oct 1976.
389.8 F737
Codes, Food stores, Labeling, Lasers, Quality control, Universal Product Code (UPC).
Extract: With the Universal Product Code (UPC), many things can go wrong at many different stages, and the results can be catastrophic. To prevent mistakes, appropriate diagnostic tools and proper education of key personnel are mandatory. In particular, better quality control measures are needed in the preliminary design of the code and in checking the code during-and-after printing. One instrument with comprehensive

design and quality control capabilities is the laser scanner verifier.

1650-76
A NATIONAL FORUM FOR BUSINESS, GOVERNMENT, AND THE PUBLIC INTEREST.
James L Hayes
Restaurant Bus 75 (11): 23. Nov 1976.
389.2538 F82
Economics, Government role, Legislation, Meetings, Regulations.
Abstract: The American Management Associations is holding the first National Forum on Business, Government and the Public Interest to provide these three sectors of our society with the opportunity to exchange views. About 750 government and business executives are expected to establish a dialogue and open communications. The agenda includes regulatory issues such as the changing focus of legislation, the real cost of regulation, the changing role of Congress, enacted versus enforced legislation and the prospects for national economic planning.

1651-76
THE PEOPLE BEHIND THE PROGRAM.
Dianne D Jenkins
Food Nutr 6 (5): 6-9. Oct 1976.
aTX341.F615
Federal government, Food service management, Food service workers, Management, National School Lunch Program, School lunch programs, State food service directors.
Abstract: Several groups of people behind the scenes of the National School Lunch Program are described. The State directors and their staffs are the link between the Program and the people in the schools. The Federal people are concerned with interpreting child nutrition legislation and turning it into national rules and guidelines for running the Program. The State-Federal relationship is described and a Federal-State meeting held in Springfield, Illinois is summarized. Basic financial processes behind the Program are also reviewed.

1652-76
EXPLORING FOOD ADDITIVES.
Timothy Larkin
FDA Consumer 10 (5): 4-10. June 1976.
HD9000.9.U5A1
Chemicals, Food additives, Food and Drug Administration, Food safety, Regulations, Research.
Abstract: Regulating the use of food additives is one of the most difficult problems facing the FDA. Much of the confusion about the nature of food additives and their uses stems from a distinction between "artificial" and "natural" chemicals. There is no difference between chemicals found in nature and the same chemicals created in the laboratory. A number of food additives are substances found in nature, and although some additives are used solely for cosmetic reasons, probably the most important purpose is to make food safer by preventing spoilage. Federal regulations, proposals and testing procedures are outlined, as well as reports of several studies on the subject.

1653-76
EXCELLENCE WITH PIZAZZ.
Josephine Martin
Food Management 11 (10): 27-28. Oct 1976.
TX341.F69
Food service workers, Politics, School food service.
Abstract: School foodservice personnel must see what their responsibility is for influencing decisions about child nutrition programs made in school board meetings, state legislatures and Congress. They must take an active role in politics to provide continuing support for programs. It will take an extra bit of pizazz for dietitians to be well accepted and well heard voices.

1654-76
THE CONSUMER AND OPEN DATE LABELING.
Charlene C Price
Natl Food Situation 157 (0): 24-27. Sept 1976.
1.941 S2F73
Consumer protection, Foods, Labeling, Merchandise information, Open dating, Surveys.
Abstract: A national survey of over 1400 food shoppers indicates that although there is extensive awareness and use of open dates on food packages, shoppers are not very knowledgeable. A minority of shoppers actually read and use the dates. Most shoppers prefer packages which indicate the last day the item should be used. Finally, only a minority of shoppers want dates on items to be expanded to include further information.

1655-76
NATIONAL NUTRITION POLICY: NATIONAL NUTRITION POLICY EXPERIENCES: A WORKING PAPER.
U.S., Congress, Senate, Select Committee on Nutrition and Human Needs
Freeman H Quimby, Cynthia B Chapman
Washington, U.S. Govt. Print. Off. 101 p. 1974.
TX359.U5 F&N
Government role, Nutrition, Nutrition policy.
At head of title: 93d Congress, 2d session. Committee print.
Abstract: At the request of the Senate Select Committee on Nutrition and Human Needs, staff members of the Library of Congress compiled twelve articles on nutrition policy experience. Four of the articles deal with international policies, eight deal with United States nutritional policies. This working paper is one of a series of seven committee prints on the subject of national nutrition policy which were compiled by the Library of Congress.

1656-76
RED DYE NO. 2.
Human Ecol Forum 6 (4): 22. Spring 1976.
GF1.H8 F&N
Additives and adulterants, Coloring agents, Food additives, Food and Drug Administration, Food standards and legislation, Laws, Red Dye No. 2.
Extract: Effective February 12, 1976, the U.S. Food and Drug Administration revoked its approval of artificial coloring Red Dye No. 2. The FDA decision meant the Red No. 2 could no longer be added to food, drugs, or cosmetics. While banning any future use of the dye, the FDA also decided that products already on the market that contained Red No. 2 would not be recalled. It was the FDA position that theydo not constitute a threat to public health.

1657-76
USDA GRADE STANDARDS FOR FOOD; HOW THEY ARE DEVELOPED AND USED. Rev. [ed.].
U.S., Agricultural Marketing Service
[Washington, U.S. Govt. Print. Off.] 19 p. [Aug 1974].
TX537.U52 1974 F&N (U.S. Dept. Of Agriculture, PA-1027 Rev.)
Adults, Consumer education, Food grades, Food standards and legislation, U.S. Dept. of Agriculture.
Abstract: The history, purpose, techniques and application of the Department of Agriculture's food grade standards are all discussed in this pamphlet. The standards were originated to aid in marketing farm products by providing a common language for wholesale trading and a means of measuring value. Other purposes now include aiding private procurement agencies such as restaurants and cafeterias, and educating the consumer. Grading is voluntary, except in certain instances, and is provided on a fee-for-service basis.

1658-76
FEDERAL FOOD STANDARDS. rev. [ed.].
U.S., Agricultural Marketing Service
[Washington] 3, [1] p. Apr 1974.
TX537.U523 1974 F&N (U.S. Agricultural Marketing Service, AMS-548, Rev.)
Consumer education, Food and Drug Administration, Food grades, Food standards and legislation, U.S. Dept. of Agriculture.
Slightly rev. April 1974.
Abstract: Federal government food standards are either voluntary, mandatory, or recommended for adoption by State and local governments. This publication lists the voluntary standards administered by the Department of Agriculture (USDA) and the National Marine FisheriesService, the mandatory standards administered by USDA and the Food and Drug Administration (FDA), and the recommended standards of the FDA, USDA and the Public Health Service.

1659-76
PUBLICATIONS LIST WITH WITNESS REFERENCE.
U.S., Congress, Senate, Select Committee on Nutrition and Human Needs
Washington, U.S. Govt. Print. Off. 33 p. 1974.
KF4987.N8A25 1974 F&N
Bibliographies, Hearings.
At head of title: 93d Congress, 1st session. Committee print.
Abstract: Information is provided, in a bibliographic form, on the availability, distribution, and titles of the hearings and prints of the Select Committee on Nutrition and Human Needs. An alphabetical list of witnesses and the dates on which they testified is also provided. Each witness is identified by his/her address or affiliation.

1660-76
U.S. PARTICIPATION IN THE FOOD AND AGRICULTURE ORGANIZATION OF THE UNITED NATIONS: HEARINGS.
U.S., Congress, Senate
Washington, U.S. Govt. Print. Off. 134 p. 1976.
KF26.5.N8 1976g F&N
Food and agriculture organization, Nutrition, Nutrition policy, Policy, United Nations.
Ninety-fourth Congress, 2d session.
Abstract: The stated purpose of the Food and Agriculture Organization (FAO) of the United Nations is to "raise levels of nutrition and standards of living". Twenty-three witnesses, representing various government and non-government agencies, submitted statements on these goals to the Senate Select Committee on Nutrition and Human Needs, which held this hearing in order to continue its effort to develop a national nutrition policy and review U.S./FAO policy.

1661-76
SCHOOL FOOD SERVICE IS CHANGING!
U.S., Dept. of Agriculture, Food and Nutrition Service
Type A Topics [6 p.]. Sept 1976.
TX341.T9 F&N
Food supply, Food waste measures, Foods, Laws, Plate waste, School lunch.
Abstract: New school lunch program regulations have been enacted due to high food plate waste in both elementary and secondary schools. The universal concern about world food supplies and conservation of resources has generated widespread public

awareness of the problem of food waste. Public Law 94-105 is included in the pamphlet as well as explanations of the regulations, and a question and answer section concerning the new law.

1662-76
NATIONAL FOOD MARKETING COMMISSION. HEARINGS, NINETY-FOURTH CONGRESS, SECOND SESSION ON S. 3004 AND S. 3045...JUNE 23 AND 25, 1976.
United States, Congress, Senate, Committee on Agriculture and Forestry, Subcommittee on Agricultural Production, Marketing, and Stabilization of Prices
Washington, U.S. Govt. Print. Off. 156 p. 1976.
KF26.A3 1976a F&N
Food cost, Food industry, Food prices, Hearings, Legislation, Marketing.
Abstract: Testimony both for and against two bills, S. 3004 and S. 3045, which would establish a temporary national commission to study the food marketing system, are presented in this document. The bills are proposed to update the work of the National Commission on Food Marketing (NCFM) which conducted studies during the 1960's to appraise the performance of the food industry and market structure. S. 3004 (the Humphrey bill) would establish a National Commission of Food Costs and pricing to appraise the food marketing industry. S. 3045 (the McGovern Bill) would establish a commission to study the food industry from the producer to the consumer and would also require annual reports of enforcement of anti-trust laws in the food industry.

1663-76
COMPILATION OF THE NATIONAL SCHOOL LUNCH ACT, THE CHILD NUTRITION ACT OF 1966 AND RELATED PROVISIONS OF LAW.
United States, Congress, Senate, Committee on Education and Labor
Washington, U.S. Govt. Print. Off. 29 p. 1972.
LB3473.U5 F&N
Child nutrition programs, Commodities, Government publications, Laws, Legislation, National School Lunch Program, School breakfast programs, School lunch programs, Supplemental feeding programs.
Abstract: There have been numerous amendments to the original National School Lunch Act of 1946. This publication was printed for members of Congress, government staff and interested citizens in order to provide readily available information of the amendments and acts concerned with child nutrition legislation. The National School Lunch Act is printed with its amendments. Each of these amendments is footnoted. The Child Nutrition Act of 1966, which includes the Special Milk Program, National School Breakfast Program, preschool programs, and Supplemental Food Program, is also printed. The booklet includes three laws concerned with commodities: the Act of August 24, 1935, the Agricultural Act of 1949, and the Agricultural Act of 1949, and the Agricultural Act of 1965.

1664-76
MEDICAL EVALUATION OF THE SPECIAL SUPPLEMENTAL FOOD PROGRAM FOR WOMEN INFANTS AND CHILDREN.
United States, Congress, Senate, Select Committee on Nutrition and Human Needs
Washington, U.S. Govt. Print. Off. 48 p. 1976.
TX361.C5U59 F&N
Children, Clinical investigations, Infants (To 2 years), Medical evaluation, Nutritional status, Nutritional surveys, Pregnant women, Supplemental feeding programs, WIC program.
At head of title: 94th Congress, 2d session. Committee print.
Abstract: A detailed medical evaluation to measure short-term benefits of the Special Supplemental Food Program for Women, Infants and Children (WIC) was conducted by the University of North Carolina between November, 1973, and June, 1976. 19 projects in 14 states participated in this evaluation. This study presents data for anthropometric, dietary, and biochemical measurements of 41,300 children and infants and 9,867 women. Participation of infants and children in the WIC program was associated with an increase in weight and height in all age groups. Increase in head circumference occurred primarily among infants enrolled in the WIC program within one month of birth. After 6 months participation, anemia was reduced by 40% in all age groups. Mean birthweight, particularly among blacks and Spanish Americans, increased among participants. WIC reduced the prevalence of anemia among women in the third trimester of pregnancy and postpartum women.

1665-76
THE HOMEBOUND ELDERLY: THE NEED FOR A NATIONAL MEAL-ON-WHEELS PROGRAM.
United States, Congress, Senate, Select Committee on Nutrition and Human Needs
Washington, U.S. Govt. Print. Off. 99 p. 1976.
TX361.A3U52 F&N
Aging, Community nutrition, Elderly (65 + years), Government publications, Government role, Home delivered meals, Legislation, Meals on Wheels, Nutrition programs.
At head of title: 94th Congress, 2d session. Committee print.
Abstract: Only 60,000 of the three million homebound elderly citizens in the United States now receive home delivered meals. Without additional funds, local organizations and volunteer groups cannot meet the nutritional needs of the elderly. Prepared by the staff of the Senate Select Committee on Nutrition and Human Needs, this report urges support for the National Meals on Wheels Act of 1976, which would combine federal assistance with private initiative. The report includes the history of meals on wheels; malnutrition and aging; characteristics and needs of the homebound elderly; policy options (food stamps, Title XX of the Social Security Act and Title VII of the Older Americans Act); meals on wheels as an alterative to institutionalizaton; additional program benefits; and the role of the volunteer. The bill, S. 3585, is included as well as a bibliography and a report reprinted from the "Washingtonian" magazine.

1666-76
WHAT THE CONSUMER WANTS ON FOOD LABELS.
Mrs A E Wallace
Food Nutr Notes Rev 33 (1): 9-11. Jan-Mar 1976.
389.9 AU73
Additives and adulterants, Australia, Consumers, Labeling, Merchandise information, Open dating, Preservatives, Surveys.
Abstract: A survey, planned in Canberra, indicated that the consumer wanted the following information on the labels of foodstuffs, in this order of preference: an open date mark (to check freshness), a list of ingredients (preferablyin order of amount), and net weight. Other suggestions included the name and address of the manufacturer, suitability for special diets, calorie content, shelflife, fat content (hydrogenated or polyunsaturated), lists of additives and preservatives with quantities given.

## MANAGEMENT AND ADMINISTRATION

1667-76
TALKING STRAIGHT, A WORKBOOK TO TEACH YOURSELF TRANSACTIONAL ANALYSIS.
David S Abbey
Cranford, N.J., Didactic Systems 106 p. 1976.
RC480.A2 F&N
Communication (Thought transfer), Programed instruction, Psychology, Transactional analysis.
Abstract: Transactional Analysis (TA) is a theory which analyzes interpersonal communication with concepts of ego states and strokes (the human need for recognition). As the author explains in his introduction, this workbook is not meant to be a textbook presentation of Transactional Analysis. It is for the individual who may have had some exposure to TA ideas and wants to know how he can apply TA to his communication with others. The workbook can used in two ways. The reader can study the basic TA theory and omit the exercises or he can study the theory and complete the exercises which supplement each concept.

1668-76
WHY AREA MAINTENANCE?
Fred P Adams
Supervisory Management 21 (9): 31-34. Sept 1976.
249.38 SU72
Equipment maintenance, Maintenance, Management, Supervisors, Work attitudes.
Abstract: Stress is placed on the importance of area maintenance to plant managers. Factors are suggested toward motivating maintenance personnel regarding the important task they fulfill. Primary focus centers on discussions for improving area maintenance working areas and suggestions for supervising maintenance area employees.

1669-76
TRANSACTIONAL ANALYSIS ON THE JOB AND COMMUNICATING WITH SUBORDINATES. Rev. ed.
Charles Albano, Thomasine Rendero
[New York] AMACOM 177 p. [1974].
HF5548.8.A4 1974 F&N
Behavior, Communication (Thought transfer), Communication skills, Motivation, Nonverbal communication, Productivity, Supervision, Supervisors, Transactional analysis.
Abstract: Effective communication is an important skill for a supervisor to develp in order to maintain motivation and productivity of employees. This book provides a basic method for understanding the communication process between people through transactional analysis, and goes on to offer constructive ways of improving it. The first part deals with the major TA concepts, how they relate to each other and how they lend themselves to understanding self and others. Numerous illustrations based on work situations are given, which assist in understanding how TA can be used in dealing with human problems peculiar to employee relations. Selected articles, previously published in "Supervisory Management," are contained in the second part. Formal and informal methods of communication are covered--from the message itself to the relationship between people--all geared toward improving the supervisor's success in dealing with people and accomplishing the task at hand.

1670-76
PRIMER OF LABOR RELATIONS; A GUIDE TO EMPLOYER-EMPLOYEE CONDUCT. 20th ed.
Bureau of National Affairs, Washington, D.C.
Howard J Anderson
Washington 144 p. [1975].
HD6961.B8 1975 F&N
Collective bargaining, Equal opportunities (Jobs), Labor management relations, Labor problems, Labor unions, Laws, Legislation, Strikes, Taft-Hartley act.
Abstract: The guide to employer-employee conduct discusses various aspects of labor relations including a bird's eye view of the law of labor relations and who is covered by the law. Information is provided concerning employees' organizing rights, choosing a bargaining agent, the duty to bargain, and lawful and unlawful union security clauses. Topics concerning strikes, picketing, boycotts, and lockouts; the settlement of disputes; and regulation of unions are also explored. How to use the Taft-Hartley Act is discussed as is the subject of equal employment opportunity. A glossary defines labor terms.

1671-76
PLANNING - SCHEDULING & COORDINATING.
Argyle AnaLearn Associates
Cranford, N.J., Didactic Systems 97 p. [1969].
HD69.P7A7 F&N
Communication (Thought transfer), Management development, Management philosophies, PERT, Planning, Programed instruction, Scheduling, Time management.
AnaLearn programed instruction.
Abstract: Designed for self-study, this course guides the learner through the steps of planning, scheduling (by using the PERT network systems principles), and coordinating phases of a project. Planning ultimately involves six steps: formulation of goals; gathering data; scheduling time estimates; evaluating; coordinating through effective communication; and controlling by checking progress against the original plan. The format for this course is presented as a series of units which include course information, directions, and answers to the questions asked of the learner.

1672-76
HOW TO MAKE EFFECTIVE SPEECHES.
Argyle Publishing Corporation
Cranford, N.J., Didactic Systems 2 v. [1969].
PN4121.A7 F&N
Communication (Thought transfer), Communication skills, Programed instruction, Speeches, Workbooks.
Analearn programed instruction. [v. 1] text; [v. 2] workbook.
Abstract: Designed for self-instruction, this course teaches the skills needed for delivering effective speeches. The program is divided into three sections: (1) how to prepare a speech; (2) speech delivery; and (3) question and answer periods. A workbook accompanies the course which is meant to be used for notes, and the outline and portions of a written speech. This programed instruction is useful for the employee who wants to improve his verbal communication skills both on and off the job.

1673-76
HOW TO DELEGATE EFFECTIVELY.
Argyle Publishing Corporation
Cranford, N.J., Didactic Systems 218 p. [1968].
HD38.A7 F&N
Administrative personnel, Administrator role, Management education, Personnel management, Programed instruction, Supervision.
Argyle programmed instruction.
Abstract: A person with authority is judged by how he gets the job done; responsibility is commitment to the job and whether or not the job is accomplished. This programed instruction book outlines how to delegate authority for optimal job accomplishment in the context of good communication and employee motivation. It specifies the functions which can be delegated and the pretesting and evaluation of delegation instructions. Methods for obtaining immediate and long-term feedback, performance appraisal, and self-evaluation are included.

1674-76
HOW TO ANALYSE AND INTERPRET FINANCIAL INFORMATION.
Argyle Publishing Corporation
Cranford, N. J., Didactic Systems 245 p. 1968.
HG153.A7 F&N
Accounting, Business skills, Financial management, Inservice education, Management education, Programed instruction.
Argyle programed instruction.
Abstract: A company's "health" can be diagnosed by analyzing the Statement of Income and Balance Sheet. In this three-hour programed instruction, the learner is taught how to analyze and diagnose the financial information of a typical company by completing the instructions illustrating the following concepts: pre-tax profit margin; current ratio; acid-test ratio; inventory turnover ratio; sales to fixed assets; profits-worth ratio; and debt ratio. After step-by-step instruction of the factors comprising a company's financial statement, the instruction provides a sample balance sheet and statement of income for the learner to diagnose. A glossary of terms is included.

1675-76
MANAGEMENT OF HOSPITALITY OPERATIONS.
Bruce H Axler
Indianapolis, Bobbs-Merrill 351 p. [1976].
TX911.2.A9 F&N (Hotel-motel management series)
Commercial food service, Food service industry, Hospitality industry, Labor management relations, Management development, Management education, Personnel management, Profit, Supervision.
Abstract: There are approximately 70,000 hotels and motels and 500 thousand food service operations in the United States. Each establishment has to have a manager. This text for managers for this rapidly growing industry presents operational management as a distinct discipline. It is written for the manager who has the day-to-day responsibility for guests, money, and employees in a hospitality operation. Some of the topics are management techniques, including management arts (motivation, supervision, and training): the management of work; material management (purchasing, inventory, building care, equipment, and energy); control procedures; money management and profit; and guest relations.

1676-76
BASIC COMPUTER TERMS (MOTION PICTURE).
Santa Monica, Calif., Pyramid Films 16 min. sd. color. 16 mm. 1976.
QA76.B3 F&N AV
Business education, Career choice, Computer applications, Computer science, Computers, Data processing, Vocabulary.
Abstract: Basic computer terms-input, processing, memory, output--are explained through humorous dramatization and animated cartoons. The usefulness of computers in rapidly processing large quantities of data in many fields is illustrated. Computer programming is shown to be an easily learned procedure. Intermediate to adult audiences unfamiliar with computer terminology will find this film informative and helpful.

1677-76
CHECK THOSE RUNGS ON THE LADDER OF SUCCESS.
O A Battista
Supervisory Management 21 (10): 22. Oct 1976.
249.38 SU72
Employee responsibility, Labor management relations, Leadership responsibility, Management education, Supervisors.
Abstract: Suggestions for climbing "the ladder of success" include: delegating responsibility, listening, paying attention to details, supporting the boss, communicating adequately, obeying the rules, being empathetic, and keeping a realistic view of human failings. These eight points are discussed in relation to leadership, management, and personal success in a supervisory position.

1678-76
BEHIND THE LINE (FILM LOOP).
Chattanooga, Continental Film loop in cartridge. 13 min. sd. color. 16 mm. [1970].
TX911.3.C8B4 F&N AV
Cafeterias, Commercial food service, Employee responsibility, Food service customers, Food service workers, Hygiene, Inservice education.
For use in Audiscan projector.
Abstract: A cafeteria is a unique type of food service because the customer sees every item on the menu before he makes his selection. The employee is the vital link between management and the cafeteria customer. The cafeteria emplo yee should be well groomed, pleasant, efficient, cooperative, and dependable. An employee can sell his product by keeping his station clean, treating each customer as a personal guest, avoiding "parroting phrases" such as "Can I help you?" and serving neatly. Hecan help customers select a balanced diet and increase sales. "Behind the line" emphasizes team effort, good grooming, and efficient cafeteria service for employees who serve the food.

1679-76
MANAGEMENT SHOULD BE INSTRUMENT OF CHANGE.
Addison C Bennett
Hospitals 50 (22): 99-101. Nov 16, 1976.
RA900.H6
Administration, Change, Change agents, Hospitals, Institutional change, Management, Management education, Management philosophies, Program planning.
Abstract: The need for hospitals to sufficiently develop their organizational capabilities to engage in managing change is discussed. Two major requirements are to plan a systematic approach for the improvement of performance and to shape management's actions towards a constant alertness to the need for change. Management needs to develop strategies to plan, organize, and control change. Increased productivity, the quality of patient care services, and improvement in employee attitudes and motivation are discussed in the context of the need for change.

1680-76
TA AND THE MANAGER.
Dudley Bennett
[New York] AMACOM 243 p. [1976].
HF5548.8.B4 F&N
Behavior, Counseling, Individual characteristics, Interpersonal relationship, Management, Organizations, Psychological aspects, Self concept, Transactional analysis.
Extract: A working manager, trainer, and personnel expert shows how to apply the principles of transactional analysis (TA) to management problems and organization development programs. In explaining the basic concepts of TA, he provides a jargon-free, systematic approach to understanding human behav-

ior that will help managers operate more effectively, stimulate their personal growth, and improve their interpersonal skills. The book also includes a Parent/Adult/Child (PAC) self-scoring scale as a training tool to help the reader identify the relative strengths and weaknesses of his personal PAC makeup and to compare them with the six most commonly occurring PAC profiles found in a representative sample of management personnel.

1681-76
LABOR RELATIONS IN HOSPITALS AND HEALTH CARE FACILITIES; PROCEEDINGS OF A CONFERENCE PRESENTED BY THE AMERICAN ARBITRATION ASSOCIATION AND THE FEDERAL MEDIATION AND CONCILIATION SERVICE, JUNE 10-11, 1975.
A Eliot Berkeley, Ann Barnes
American Arbitration Association
Washington, Bureau of National Affairs 102 p. [1976].
RA971.35.L3 F&N
Collective bargaining, Health care, Health personnel, Hospital personnel, Hospitals, Labor management relations, Labor problems, Labor unions, National Labor Relations Act.
Abstract: The compilation contains 17 papers from a conference held June 10-11, 1975 at the University of Maryland to explore Public Law 93-360 (amending the National Labor Relations Act [NLRA] to extend coverage to nonprofit hospital employees) and its implications; conference sponsors were the American Arbitration Association and the Federal Mediation and Conciliation Service, with the cooperation of the National Labor Relations Board. Major topic areas of the papers are: background and legal framework of the NLRA amendments, impact of the NLRA amendments of the parties--the unique nature of hospital negotiations, and impasse resolution under the NLRA amendments.

1682-76
CONTRACT FOODSERVICE: PLAIN, POSH, AND PROFITABLE.
Pete Berlinski
Restaurant Bus 75 (8): 87-94. Aug 1976.
389.2538 F82
Cafeterias, Catering, Commercial food service, Contract feeding, Lunch, Vending machines.
Abstract: After last year's recession, the contract foodservice business felt it necessary to make some dramatic changes. It now offers minimeals (smaller portion complete meals) at reduced rates, offers a greater variety of foods to attract a wider market (fruits, salad bars, etc.), offers more complete vending machine areas to eliminate the need for skilled personnel, decorates inexpensively with more color variety, offers school nutrition programs like the "Rainbow Lunch Concept", and extends into more white collar areas, schools and hospitals.

1683-76
GOAL SETTING.
Isabel E Blombert
Waterford, Conn., Croft Publications 42 p. 1976.
HD31.B5 F&N
Behavioral objectives, Educational objectives, Effective teaching, Inservice education, Inservice teacher education, Management by objectives, Teacher evaluation.
Abstract: Goal setting for end-of-year teacher evaluation should occur at the beginning of the school year. Written for teachers and school administrators, this inservice booklet provides guidelines for setting goals, goal models and activity pages for goal writing. It begins with the principles and importance of goal setting and the A, B, C, D, E(2) method of goal writing (audience, behavior, condition, degree, enabling activities, and evaluation). Goals are statements of intent and include performance indicators, implementation and evaluation measures. One section of the booklet gives practice activities and a "data bank" of model goals suitable for elementary and secondary levels. Each goal is classified; for example, personal goals, the teacher and the learning atmosphere, or process goals. The appendixes include a bibliography, sample forms for teacher goal setting, end of year evaluation forms, and a sample of a professional staff evaluation cycle.

1684-76
A MARKOVIAN ANALYSIS OF PRICING AND CUSTOMER RESPONSES IN A FAST FOOD OPERATION.
Frank D Borsenik
J Hospitality Ed 1 (1): 34-43. July 1, 1976.
TX901.P7 F&N
Accounting, Analytical methods, Bookkeeping, Cost effectiveness, Economics, Fast food chains, Food prices, Markovian analysis, Profit.
Abstract: An explanation of the Markovian Analysis technique, as applied to pricing and customer responses in a fast food operation, is presented. Food service operators are often faced with increasing prices on specific menu items. It is then usually necessary to wait until the following bookkeeping cycle to determine the price change effect on the profit level. Another problem area is with the relative differentials between menu items. Markovian Analysis allows investigation of past records and evaluation of previous pricing policies.

1685-76
THE BEHAVIORAL SCIENCES: FACT AND FANTASY IN ORGANIZATIONS.
James Bowman
Personnel J 55 (8): 395-397. Aug 1976.
280.8 J824
Attitudes, Behavior, Misinformation.
Abstract: Executive opinions about behavioral theories are examined. An apparent discrepancy in managerial attitudes and practices toward the behavioral sciences are discussed. This gap between executive opinions about the managerial sciences and their actual experiences with them are assessed in terms of the individual employee and the organization as a whole.

1686-76
BREAKING THE DELEGATION BARRIER (MOTION PICTURE).
Beverly Hills, Calif., Roundtable Films, Inc. 30 min. sd. color. 16 mm. 1963.
HD31.B7 F&N AV
Administrator education, Administrator responsibility, Management development, Management education, Office management, Supervisors.
With discussion leader's guide.
Abstract: The authors and producers of this film intend to shed some light on the problem of supervisory and management delegation of work. The primary thrust of the film focuses on the idea that it is not the mechanics of delegating but rather the psychological dynamics of the situation which are at the root of the problem. By combining the film with discussion of the mechanics of delegation, the training director can provide new insights into the subject and provide the steps for putting these ideas into actual practice.

1687-76
43 EFFECTIVE WAYS TO UP YOUR PRODUCTIVITY--PART 3.
Robert D Buchanan
Food Serv Mark 38 (4): 73-74, 77. Apr 1976.
389.2538 F732
Communication (Thought transfer), Food service industry, Food service management, Management philosophies, Productivity, Technology, Training, Work sampling, Working conditions.
Abstract: There are two major approaches to increasing productivity: the humanistic "people-oriented" approach and the technological "operations-oriented" approach. Forty-three specific suggestions are included on how to use these two approaches to increase productivity.

1688-76
QUALITY CONTROL IN FOOD SERVICE--WHAT IT IS AND HOW TO GETIT.
Robert D Buchanan
Food Serv Mark 38 (10): 48, 50-52. Oct 1976.
389.2538 F732
Employee responsibility, Evaluation methods, Food service, Food service management, Quality control, Standards.
Abstract: Management needs to be concerned with those aspects of quality which are economically feasible, and needs to meet the quality criteria implied by both customers and market forces. Eighteen causes of low quality, and all the activities that must be controlled to assure the quality of a product, are listed. How to develop food product standards, food specifications, and standard recipes are discussed. The pre-meal evaluation, the critical evaluation and analysis by management and preparation personnel of every product about to be served at each meal, is advocated. Suggestions are offered on how to stimulate employees to produce food to a product standard.

1689-76
THE JOB SAFETY AND HEALTH ACT OF 1970; TEXT, ANALYSIS, LEGISLATIVE HISTORY.
Bureau of National Affairs, Washington, D.C.
Washington 342 p. [1971].
KF3570.B8 F&N
Health, Laws, Legislation, Occupational Safety and Health Act, Safety.
Abstract: The operations manual analyzes major provisions of the Occupational Safety and Health Act of 1970 including background and legislative history, safety and health standards, enforcement, record keeping and reports, federal and state relations, and research and training. Appendixes provide text of the act, congressional reports, significant parts of congressional debate, and regulations on safety and health standards.

1690-76
COMBATING PILFERAGE.
Kenneth R Burley
Food Serv Mark 38 (4): 18-20. Apr 1976.
389.2538 F732
Crime, Food service workers, Robbery prevention, Theft.
Abstract: Pilferage and other dishonest and irregular practices have recently arisen as possible profit drains in food service operations. It is up to management and supervisors to avoid and remove temptations in an effort to cut down on these losses. This can be done by periodic inventory taking, yield controls, perpetual inventroy records and the use of modern, up-to-date cash registers.

1691-76
TAKE A MARKETING TIP FROM OTHER INDUSTRIES.
Kenneth R Burley
Food Serv Mark 38 (11): 64-65. Nov 1976.
389.2538 F732
Advertising, Commercial food service, Food service industry, Innovation, Marketing, Merchandising, Restaurants.
Abstract: Recommendations are discussed for ways in which the food service industry can improve sales performance by observing innovative promotional efforts undertaken by other industries. Specific industrial examples are presented with their possible food service applications. Restaurants are encouraged to adapt the gasoline station's mini-service island into a

buffet style operation. The introduction of coupon books is one example of incorporating the discount and six-pack concepts. Further marketing suggestions are included which emphasize flexibility and imagination.

1692-76
HANDBOOK OF MANAGERIAL TACTICS.
Richard Hobart Buskirk
Boston, Cahners 242 p. [1976].
HF5386.B9 F&N
Employment practices, Human relations, Management, Management philosophies, Supervision, Supervisors.
Abstract: The main thesis of the handbook is that a manager's tactics rather than the merit of the plan itself affects success in business. Numerous operating tactics, negotiating tactics, and timing tactics are described and clarified by actual case histories. Matching tactics to situations is discussed.

1693-76
CANNED FRUITS RETAIN UNIVERSAL POPULARITY.
Cooking for Profit 44 (311): 27-30. Nov 1976.
TX901.C65
Applesauce, Canned foods, Food service, Fruit cocktail, Fruits, Peaches, Pears, Questionnaires, Surveys.
Abstract: Customer acceptance, low cost, and versatility of usage are common reasons for the high scoring of canned fruits among foodservice operators. An industry-wide product usage study found canned cling peaches, fruit cocktail, Bartlett pears and applesauce heavy favorites in virtually every category of foodservice. Canned peaches handily won the 'most popular' honors. Words most highly associated with canned peaches and menu versatility measures are described, and the survey questionnaire is included. Photographs depict various serving suggestions.

1694-76
EMPLOYEE PERCEPTIONS OF FAIR TREATMENT.
Michael R Carrell, John E Dittrich
Personnel J 55 (10): 523-526. Oct 1976.
280.8 J824
Absenteeism, Job satisfaction, Labor management relations, Labor turnover, Work attitudes.
Abstract: The measuring of employee's perceptions of fair treatment by an organization and relating these perceptions to absenteeism and turnover enables professional personnel and industrial relations people to expand their roles in developing more effective organizations. The results of such a questionnaire in 19 separate departments of a large metropolitan service organization are presented. As predicted, departments where employees felt they had received fair treatment by the organization and their supervisors had lower levels of absenteeism and turnover than those whose employees perceived that they had received unfair treatment.

1695-76
COMPUTERS IN THE NEW AGE.
Food Management 11 (11): 44-46, 72. Nov 1976.
TX341.F69
Computer applications, Computer Assisted Menu Planning (CAMP), Cooking methods, Cost effectiveness, Food preparation, Food preparation and distribution systems, Food technology, Hospital food service, Kitchens.
Abstract: The nine-hospital Texas Medical Center employs the computer to aid in maximum food production and reduced costs. In two years, the foodservice director reduced his staff by 20 people and turned the foodservice operation from a yearly $90,000 loss to a $20,000 profit. Diet modifications were practically eliminated because the base number of diets was increased from 8 to 35. Much of the success of the foodservice operation resulted from CAMP, computer assisted menu planning, and a new modified computer program designed for the center's unique needs.

1696-76
CONFLICT (MOTION PICTURE).
Beverly Hills, Calif., Roundtable Films 35 min. sd. color. 16 mm. 1974.
HD31.C6 F&N AV
Conflict, Interpersonal relationship, Management, Organizations, Problem solving.
Part 1, What causes it (15 min.); pt. 2, How to resolve it (20 min.) Includes leader's guide.
Abstract: Five incidents depicting five causes of conflict (value differences, role pressures, perceptual differences, divergent goals, status conflict) are illustrated in dramatized situations between a manager of design and a manager of production within an organization. In part 2 of the film, three approaches (win-or-lose, negotiating, problem solving) to the resolution of conflict are enacted. The film shows the negative aspects of conflict and how conflict can be a creative force in an organization. A printed discussion leader's guide is included.

1697-76
COURTESY DEPENDS ON YOU (FILMSTRIP).
[Encino, Calif.] National Educational Media 82 fr. color. 35 min. and audiotape in cassette. 1969.
TX911.3.C8C62 F&N AV
Courtesy, Food service occupations, Food service training, Food service workers, Waiters and waitresses.
Audiotape s/a. 7 min. each side.
Abstract: Individuals are unique and all persons should be served equally well. Courtesy is dramatized when the food service employee asks, "If I were waiting on myself, what would I want?" By being a restaurant guest, the employee finds that the answer is courtesy--a smile, a friendly greeting, and respect from all the employees who have contact with restaurant guests.

1698-76
CREDIT--HOW DISTRIBUTORS EXTEND IT.
Instit Distrib 12 (10): 41-45. Oct 1976.
HD9000.1.I5
Credit (Finance), Finance, Food distributors, Money management.
Abstract: A tightening up of credit management practices on the part of most institutional distributors over the past two years is demonstrated by a survey of 700 foodservice distributors. Findings include: there is no marked difference in distributor credit practices by size of firm; a multiplicity of credit terms are offered ranging from C.O.D. to net 30 days; very few distributors offer cash discounts; and, just under half the distributors impose service charges on past-due accounts. Many tables are included.

1699-76
GOOD CLIENTS MAKE GOOD SUPPLIERS.
Mary Beth Crimmins
Food Management 11 (9): 31-32. Sept 1976.
TX341.F69
Management, School administration, School food service.
Abstract: The relationship between the school foodservice director and the administration is likened to that of a supplier and client. The school administration must involve, trust, inform, establish and exploit the foodservice department in order to assure the success of the foodservice program. The foodservice director must raise the consciousness of the administration and make it aware of foodservice professionalism.

1700-76
WHAT'S COOKING WITH ALICE'S RESTAURANT?
Rodger E Cryer, J David LeCompte
Sch Foodserv J 30 (7): 133, 136, 139. Aug 1976.
389.8 SCH6
California, School breakfast programs, School children (6-11 years), School food service, School lunch programs.
Abstract: A breakfast and lunch program in a California school district attracts 70 percent of the district's first through eighth graders daily. Alice Olsen, foodservice supervisor, explains her philosophy: "Our food should be prepared and served as personally and professionally as possible. Our menu is our biggest advertiser. All of our food is prepared from scratch. We use no mixes. I sincerely believe we must educate parents if we are to educate their children effectively.".

1701-76
SUPERVISORY EXPECTATIONS VERSUS ORGANIZATONAL REALITY.
Paul W Cummings
Training Dev J 30 (9): 37-38, 40-41. Sept 1976.
BF636.T7
Career ladders, Management, Organization, Promotion (Occupational), Surveys.
Abstract: A survey was conducted to measure supervisory vertical mobility, defined as upward movement, promotions, and the expectations of future promotions, within the framework of three separate but identical formal work organizations of the same company. It is concluded that the expressed promotional expectationsof supervisors, especially at the younger and middle age groups, are not fulfilled. Most work organizations do little, if anything, towards: (1) recognizing the problem; (2) analyzing their own hierarchies; and (3) making a genuine attempt to provide maximum supervisory vertical upward mobility.

1702-76
FOOD SERVICE SECURITY: INTERNAL CONTROL.
Bob Curtis
New York, Chain Store Age Books 222 p. [1975].
HV6648.C8 F&N
Commercial food service, Employee theft, Food service management, Hospitality industry, Management education, Robbery prevention, Security, Theft.
Abstract: Systems and controls for combating employee theft, good management skills and keeping employees honest, thereby averting possible personal tragedy, can be instituted in food service operations. Although employee theft is a serious problem in the food service industry, security control is often a neglected area of food service management. Written for managers and operators, this text begins with the dimension of the problem. Basic safeguards--screening prospective employees and spotting high risk employees are given. Methods of preventing theft, common theft methods, and theft prevention controls over supplies, the bar, accounts, and cash registers are dealt with. Investigative techniques such as undercover detectives and suspect interrogation and methods of keeping employees honest--discipline, management techniques, and counseling are discussed. A bibliography and future outlook are included in the conclusion.

1703-76
DETERMINING WHAT'S GOING DOWN OR OUT.
Sch Foodserv J 30 (8): 65, 67-68, 70. Sept 1976.
389.8 SCH6
Diet information, Food acceptance tests, Food waste, Food

1704-76

waste measures, Plate waste, Questionnaires, Research, School food service, School lunch.
Abstract: The problem of plate waste was examined by the Utah State Board of Education. It conducted a three day study in four school cafeterias. A form was designed with a progression of smiling to sad faces, for the children to use in rating food acceptance. At the return station, plate waste was recorded by an examiner and the rating form collected. The results of the study are given by food group and show the acceptance and waste correlation. Tables listing specific food item scores in each of the food groups are provided.

1704-76
EQUAL EMPLOYMENT AND THE INTERVIEW.
Robert L Dipboye, Richard D Arvey, David E Terpstra
Personnel J 55 (10): 520-522. Oct 1976.
280.8 J824
Court litigation, Employment practices, Equal opportunities (Jobs), Interview design, Interviews, Job discrimination, Laws, Legislation, Minority groups.
Abstract: The personnel interview is no substitute for well designed and valid objective tests as predictors of job success. Furthermore, if left unstructured the interview can have an adverse impact on the hiring of minority groups. The interview is most likely to play a valuable role as an instrument of valid and legal selection when it is used in conjunction with other more objective indexes. Recent court, EEOC and OFCC decisions indicate that reliance on interviews will not provide immunity from Civil Rights Act Title VII litigation.

1705-76
YOU AND I HAVE SIMPLY GOT TO STOP MEETING THIS WAY - PART 1: WHAT'S WRONG WITH MEETINGS.
Richard J Dunsing
Supervisory Management 21 (9): 2-13. Sept 1976.
249.38 SU72
Conferences, Management, Management development, Meetings.
Abstract: The problem of too many meetings overcrowding an already busy day is discussed for managers. Several alternatives are suggested in lieu of meetings. The manager may choose to conduct business in some ther way and meet not at all or infrequently. In addition, if meetings are unavoidable, some positive suggestions are offered for more effective ways to get on with things.

1706-76
DECISION MAKING, A SHORT COURSE IN PROBLEM SOLVING FOR PROFESSIONALS.
Allan Easton
[New York] Wiley 1 v. [1976].
HD38.E2 F&N (Wiley Professional Development Programs)
Administration, Administrator education, Decision making, Management, Management development, Management education, Problem solving, Professional education.
Includes 7 booklets in slip-case.
Abstract: The text for professional development is reinforced by varied application activities, case studies, planning drills, problem solving exercises, summaries, and checklists. Development of intuitive and judgmental abilities receives special attention. There is a comprehensive self-scored test as well as a self-scored test at the end of each individual unit. Topics of the seven units are: decision making--an overview, initiating the decision process, translate objectives into criteria and identify all feasible alternatives, predict and quantify outcomes of alternatives on all criteria, translate outcome scores into value scores and weight criteria, select a rule and compute the best alternative, and make the decision and live with it.

1707-76
EFFECTIVE MANAGEMENT OF CHANGE (AUDIOTAPE).
[Pittsburgh, Pa.] Westinghouse Learning Corp. 3 audiotapes in cassette. 1975.
HD31.E3 F&N AV (Increasing Managerial Effectiveness with People series, unit 1)
Behavior change, Change, Change agents, Cybernetics, Management development, Management education, Programed instruction, Resistance to change.
3 audiotapes in cassette, 6s. 156 min. Includes text.
Abstract: Change can be managed and planned to stimulate creativity and innovation in personal and organizational goal achievement. Described as a sound/text programed-listening course, this course for persons in leadership positions is based on force field analysis--a tool for analyzing change from the viewpoint of driving and resisting forces. Lessons include: the "what of change" and requires an analysis of the individual's own organization; human factors; cybercultural revolution (computers and cybernation); the prevention of organization shock; the "how" of planned change; and methodology. A resource bibliography is included.

1708-76
HOW THE GOVERNMENT TIES YOUR HANDS IN EMPLOYEE RELATIONS.
Elmer Ellentuck
Training 13 (10): 79-82. Oct 1976.
HF1101.T7 F&N
Employment practices, Government role, Job discrimination, Labor management relations, Legislation, Retirement, Safety, Wages.
Abstract: A detailed description of governmental influence in employer-employee relations is presented. A wide range of statutes, plus court and administrative decisions, control an organization's policies in regard to its employees. Several specific areas are covered including equal employment opportunities for minorities, women, and older workers; wages and hours, including overtime pay; unions and employer interference in union organizing efforts; Veterans' rights; retirement and the Employee Retirement Security Act of 1974; wage garnishment and the Consumer Credit Protection Act; and employee safety with regard to the Occupational Safety and Health Act of 1970.

1709-76
ENERGY CONSERVATION WITH COMPUTER TECHNOLOGY.
Food Serv Mark 38 (9): 18. Sept 1976.
389.2538 F732
Computer applications, Energy conservation, Hospital food service, Hospitals, Restaurants.
Extract: For high volume food service operations, computer technology can offer one way to reduce total energy consumption. The Kapok Tree, a large Clearwater, Florida restaurant, has cut utility costs through such means. The restaurant added a power management system for minimizing total energy consumption and lowering peak demands. This system continuously controls the use of energy through the automatic operation of selected devices like fans and bypass valves. Several large hospitals too are battling rising energy costs in similar fashion.

1710-76
ENERGY PLAN FOR PIZZA HUT RESTAURANTS.
Food Serv Mark 38 (8): 16. Aug 1976.
389.2538 F732
Energy conservation, Food service, Restaurants.
Abstract: Efficient energy use has become a concern for all facets of the food service industry, with many restaurants developing energy conservation programs. The plan developed by Pizza Hut, Inc. for its 2,321 units nationwide, summarizes key points for energy conservation. Ten areas are covered: heating and cooling, ovens, walk-in and reach-in coolers, freezers, make tables, ice machines, sinks, bathrooms, food warmers and hot plates, and lighting.

1711-76
CONSUMER STUDY--FROZEN FISH STICKS.
Elizabeth Koch Fader
Quick Frozen Foods 39 (4): 74, 76, 78, 80, 82. Nov 1976.
389.8 Q4
Fish, Fish sticks, Flavor, Food composition, Food cost analysis, Frozen foods, Surveys, Texture.
Abstract: Results of a survey of seven brands of frozen fish sticks are presented. For each brand, the analysis covers weight and price, cost per serving, cost per ounce, description of package and sticks, ingredients, proportion of fish and breading, weight before and after cooking, preparation directions, flavor, and other comments and suggestions. A per ounce price comparison with several other fresh and frozen entrees is included.

1712-76
FOOD SERVICE MANUAL [Rev. ed.]
Fairfax Co., Va, Food Service Division
[Fairfax, Va.] 185 p. Aug 1976.
LB3475.F3 1976 F&N
Child nutrition programs, Manuals, Public schools, School food service, Virginia.
Replaces School food service manual, published Aug. 12, 1974.
Abstract: A revised edition of the 1974 School Food Service Manual for the Fairfax County (Virginia) public schools, this comprehensive guide contains information requirements, regulations, and guidelines for the county's school food service managers, principals, and administrators. Included are: the organization of the food service department; job definitons; employment practices; operational procedures; traditional daily food offerings plus Head Start, satellite-fed day care centers and Senior Nutrition Programs (Title VII); safety and sanitation procedures;special services and special functions; business management; forms used.

1713-76
FASHIONS IN FOOD.
Staff Welfare Catering p. 26-28. Oct 1976.
TX946.5.I5 F&N
Commercial food service, Food industry, Food processing, Food service customers, Food technology, Frozen foods, Great Britain, Hospital food service, Meat products.
Abstract: A review of the ways in which new trends in food and economic conditions affect the British foodservice industry is presented. Topics discussed include the meat pie industry, frozen pizza, the development and marketing of frozen comminuted meats, and the requirements of hospital catering. A new comminuted product, the chipped beef loaf, proved highly successful in geriatric wards and with dental and arthritic patients. New frozen meat products provide the hospital with ease of preparation, and portion, cost, and stock control.

1714-76
NEW PERSPECTIVES ON PARTICIPATION.
Mortimer R Feinberg
Restaurant Bus 75 (11): 46, 48. Nov 1976.
389.2538 R82
Decision making, Management philosophies, Participation, Participative management.
Abstract: Not everybody wants the burden of decision-making,

but people do need varying degrees of participation, at least to the extent of being heard on matters that affect their interests. Four styles of leadership based on degree of participation by subordinates are described: absolute dictation from above, firm control that seeks acceptance, consultation before decision, and group decision. Seven tests are provided to determine whether employees are qualified for a greater role in decision-making.

1715-76
PROTECTING YOU FROM BAD NEWS.
Mortimer R Feinberg
Restaurant Bus 76 (2): 79. Feb 1977.
389.2538 R82
Communication (Thought transfer), Individual characteristics, Labor management relations, Management, Psychological aspects.
Abstract: If an executive has created an atmosphere of free communication, with no retribution suffered by the bearer of ill tidings, there is no logical or moral justification for employees to withhold needed facts. The criterion in communication is not whether the information is "good" or "bad" but whether it is important for the top levels to know it. Several hints are offered for dealing with personality conflicts. The chief executive must reconcile the two so they can work together, reassign one to another location, or let one of them go.

1716-76
THE WORK SCENE: A NETWORK OF NERVES, BRAINS - AND VALUES.
Mortimer R Feinberg
Restaurant Bus 75 (9): 21. Sept 1976.
389.2538 R82
Management, Management development, Management education, Psychological aspects.
Abstract: Management today is becoming involved in three distinct types of activity. "Training" is directed at creating certain habit patterns. "Education" addresses the intelligence, inculcating a system of insights. "Value formation" confronts issues of basic philosophy and character. The article suggests that value formation must now be running in the following directions: toward the underlying meaning of the job, toward the achievement of self-respect, and toward identification with the community.

1717-76
SCHOOL FOOD SERVICE: PUTTING COMPUTERS TO WORK.
Linda Feldman
Food Nutr 6 (6): 2-3. Dec 1976.
aTX341.F615
Computer applications, Computers, Data processing, Food purchasing, Food service management, Inventories, Nebraska, School food service.
Abstract: For the past ten years, school officials in Lincoln, Nebraska have been utilizing a data processing system for school food service operations. The system monitors the entire cycle of food purchasing, distribution, and serving for all of Lincoln's 46 schools. The computerized system was developed to be a workable, organized operation which would improve Lincoln's food service and its image. This program has resulted in higher quality meals with an added savings in time and cost.

1718-76
IMPROVING LEADERSHIP EFFECTIVENESS: THE LEADER MATCH CONCEPT.
Fred E Fiedler, Martin M Chemers, Linda Mahar
New York, Wiley 219 p. [1976].
HM141.F5 F&N
Leadership, Leadership training, Management development, Management education, Management philosophies, Programed instruction, Supervision.
A Wiley self-teaching guide.
Abstract: Designed for self-study, this practical text is for individuals considering leadership positions, personnel and organizational development specialists, and persons in supervisory or management positions. The text gives principles of the "Leader Match" approach to leadership which is based on a theory called the "Contingency Model." Group or organization effectiveness depends on two contingent or interacting factors: the leader's personality and leadership style and the amount of control a situation gives leaders for the group's behavior. The reader can identify his leadership style (relationship-motivated or task-motivated) by completing the LPC Scale (Least Preferred Co-worker). There aremethods for dealing with the job environment to match leadership styles with job situations. A portion of the text is oriented specifically for managers and management decision making.

1719-76
FIVE IMPERATIVES FOR EFFICIENT ENERGY USE.
Food Serv Mark 38 (4): 78. Apr 1976.
389.2538 F732
Energy conservation, Energy crisis.
Abstract: Five national imperatives necessary to avert dangerous energy shortages are defined by the President of Edison Electric Institute. The imperatives are: (1) conserve energy supplies; (2) encourage currently available technology in coal and nuclear energy; (3) settle environmental issues in Congress; (4) explore the promise of alternate energy sources as the sun; and (5) get back on the track of using energy wisely, and make the best use of the sources at hand.

1720-76
PROFITABLE ENERGY MANAGEMENT FOR RETAILERS AND SHOPPING CENTERS.
John H Fulweiler
New York, Chain Stores Age Books 211 p. [1975?].
TJ163.3.F8 F&N
Distributive education, Energy conservation, Energy crisis, Environmental education, Food stores, Industry role, Management education, Profit.
Abstract: Written as a guide for shopping center and retail managers, this text analyzes energy problems and gives techniques and recommendations for using energy more efficiently in shopping malls, retail outlets, supermarkets, and restaurants. Energy expenditure can be controlled while avoiding unnecessary expense. One of the first steps is an "energy audit." The author presents a case for utility management and examines lighting, heating, ventilating, and air conditioning. Energy conservation in supermarkets, restaurants, and open and closed shopping centers are discussed individually. Methods of attracting and serving energy conscious consumers are presented. Technical information literature supplements each chapter. The appendix includes a guide for reading utility bills and a glossary of energy terms.

1721-76
HELPING EMPLOYEES DEVELOP JOB SKILL; A CASEBOOK OF TRAINING APPROACHES.
James E Gardner
Washington, The Bureau of National Affairs, inc. 181 p. [1976].
HF5549.5.T7G3 F&N
Case studies, Instructional materials, Job skills, Job training, Learning behavior, Learning theories, Motivation, Teaching methods, Training.
Abstract: Job training should be an ongoing developmental process. Theoretical and practical aspects of training are presented so that trainers can apply learning theory in a practical context. The training process is outlined not only for new employees but also for employees who are approaching job competency and for employees who are trying to maintain job competency. Background information, characteristics of the learning process, and how to acquire and maintain job skills are explained. Practical techniques such as how much to teach, job methods, and how long to practice a task are discussed. Methods of instruction such as role playing, discussion, the use of audiovisual aids, coaching and feedback illustrate teaching methods. Problems of learning plateaus, performance evaluation, and the process through which learning is refined are also treated. There are case studies for discussion and problem solving.

1722-76
MANAGERS AND SUBORDINATES.
Saul W Gellerman
Hinsdale, Ill., Dryden Press 208 p. [1976].
HD38.G4 F&N
Absenteeism, Communication (Thought transfer), Management development, Motivation, Performance appraisal, Personnel management, Promotion (Occupational), Supervision.
Abstract: A handbook for practicing managers at the middle or lower levels and for students considering managerial careers. Based entirely on the author's own consulting experience, the text is divided into sections on motivation, supervision, communication, promotion, development, absenteeism, turnover, grievances, performance appraisal, and morale. The manager's role is assumed to be one of balancing the need for individual freedom with the need for conformity within the organization. Each chapter is illustrated by specific examples.

1723-76
MANAGERIAL COMMUNICATION.
Herb Genfan
Personnel J 55 (11): 568-569, 579. Nov 1976.
280.8 J824
Labor management relations, Management, Management philosophies.
Abstract: Communications are primarily requests--requiring a designated receiver--but managers are too often reluctant to reveal that they are asking their employees to do something. Instead, they act as the sender, issuing the message-request, and do not indicate the receiver, thereby accomplishing nothing. The three elements of communication--the sender, the message, and the receiver are reviewed. A dialogue is included which demonstrates how managers often avoid telling someone what to do and cause more harm than if they had stated a direct simple request. Managers should present requests clearly to communicate effectively.

1724-76
AN OUNCE OF PREVENTION IS WORTH LIVES; FIRE DETECTION, PREVENTION, AND RETARDANT SYSTEMS.
Frank N Giampietro
Restaurant Bus 75 (8): 72, 76, 78. Aug 1976.
389.2538 R82
Fire extinction, Fire prevention, Food service management, Safety.
Abstract: In developing fire protection systems, the foodservice operator should first contact his fire insurance agent. He should consider prevention in both the kitchen and dining room. The staff should be trained to respond in set ways to various kinds of emergencies. Insurance rates will depend on the nearness and efficiency of the local fire department,

1725-76

accessibility to water supply and foam, local ordinances and building codes.

1725-76

GO BEYOND THE INITIAL ORDERS; GET THE CUSTOMER'S REPLACEMENT BUSINESS TOO!
Instit Distrib 12 (8): 109-110, 112-113. Aug 1976.
HD9000.1.I5
Consumer economics, Distributive education, Food service customers, Merchandising, Sales volume, Storage.
Abstract: Tips to nonfood salesmen on selling more replacement items are given in this article. The main advice is that salesmen can convince their food service customers that it can be more practical to make small replacements each week than to make large replacements two or three times a year. One advantage for the customer is less need for storage space. The article suggests the salesman look around the kitchen for himself, ask questions of personnel, and run specials.

1726-76

GOLDEN RULE SUPERVISION.
Leonard J Gordon
Urbana, Ill., L.J. Gordon Associates [14] p. 1976.
HF5549.G62 F6N
Leadership responsibility, Management education, Management philosophies, Morale, Motivation techniques, Personnel management, Supervision.
Abstract: Good human relations on the job can be maintained by applying the Golden Rule. This booklet for supervisors gives methods for supervision of employees using the principle that employees should be managed and supervised the way the supervisor would like to be supervised. When a supervisor can mentally put himself in the employee's place before taking action, he is assuming moral responsibility. When interviewing, consider the applicant's needs. An employee's future morale can often be determined at the initial interview. Production will be improved when employees are treated with consideration.

1727-76

I'VE HAD IT--HOW ABOUT YOU?
Leon Gottlieb
Restaurant Bus 75 (11): 37-38, 42, 45. Nov 1976.
389.2538 F82
Ethics, Restaurants, Work attitudes, Young adults (20-34 years).
Abstract: The deteriorating work ethic of our youth is reprimanded. Management must demand good honest service from their employees. The liberalism and permissiveness that has allowed a sloppiness in manners, attire, personal appearance and cleanliness must stop.

1728-76

SHARPENING YOUR PERSPECTIVE ON PRODUCTIVITY (FIXED VERSUS FLEXIBLE PEOPLE).
Leon Gottlieb
Restaurant Bus 75 (9): 39-40, 44, 48. Sept 1976.
389.2538 F82
Administrator responsibility, Attitudes, Food service, Leadership responsibility, Management, Productivity, Psychological aspects.
Abstract: Because foodservice is not a 9 to 5, assemblyline industry, management often finds it hard to measure productivity and profit. The double standard between employees and management also antagonizes profits. Cynical attitudes toward waste, broken items, and theft should be changed by such incentives as awards. Consistent documentation of the sales-per-hour figures will give a manager something by which to judge progress.

1729-76

A NEW EMPLOYEE IS LIKE A NEW BABY.
Leon Gottlieb
Restaurant Bus 75 (10): 52. Oct 1976.
389.2538 F82
Food service management, Labor management relations, Management, Management philosophies, Orientation, Personnel management.
Abstract: Several criteria for dealing with new employees are provided in the light that there is a 300 to 400 percent annual turnover rate in the food service field: (1) Don't inquire about past experiences except to determine what they feel to be acceptable practices that may differ from what exists in-house; (2) Tell them quickly if they are doing anything wrong; (3) Learn from past errors in handling personnel problems; (4) Sincerely attempt to communicate ideas and principles to new and older personnel; and (5) Treat all employees in a fair and equitable manner.

1730-76

ORGANIZATIONAL SYSTEMS FOR CHANGE OFFER AN ALTERNATIVE TO UNIONS.
Richard L Hacker
Hospitals 50 (23): 45-47. Dec 1, 1976.
RA900.H6
Hospital personnel, Hospitals, Labor economics, Labor management relations, Labor problems, Labor unions, Legislation, Management, Management education.
Extract: Hospital management must begin to face the implications of unionization more directly. Certain current practices of most hospitals tend to increase vulnerability to unionization: they must be evaluated and modified. Strategies and programs for modernizing personnel practices, for developing managers need to be developed in order to effectively inhibit the intervention of labor unions.

1731-76

ACTION TOOLS FOR INCREASING INDIVIDUAL MANAGEMENT PRODUCTIVITY.
T Frank Hardesty, W Wayne Scott
[Pittsburgh] Westinghouse Learning Corp. 3 v. [1976].
HD31.H3 F6N
Communication skills, Management by objectives, Management development, Management education, Management philosophies, Problem solving, Programed instruction, Reading skills.
Abstract: Some of the action tools for increasing individual productivity are fast reading skills, listening aggressively, developing comprehensive sales plans, persisting toward well defined goals, and applying, SOPPADA. SOPPADA, an acronym for subject,objective, present situation, proposal, advantages, disadvantages, and action, is a format for defining goals and problem solving. This programed instruction in three volumes shows executives how to double reading speed, increase vocabulary, and how to become a better manager by developing a personal reading program and executive vocabulary. Report writing, oral reporting, sales presentations, employee motivation, and profits, can be improved by using the SOPPADA technique. SPRA (situation, proposal, reason, action) is a logical format for letter writing and oral presentations. References are listed for an "executive" library.

1732-76

BEYOND WORDS, AN INTRODUCTION TO NONVERBAL COMMUNICATION.
Randall P Harrison
Englewood Cliff, N.J., Prentice-Hall 210 p. [1974].
BF637.C45H3 F6N
Communication (Thought transfer), Communication skills, Nonverbal communication, Programed instruction, Senses, Systems approach, Vocabulary.
Abstract: All five senses receive information which the individual interprets and to which he responds. Communication is coded--using signs, symbols, and occasionally, numbers and analogy. Communication is also coded by the performance--facial expressions, gestures and body movements--of the person communicating. A systems approach to nonverbal communication is explained. This is an introductory text designed to stimulate the reader to interpret his own nonverbal communication with familiar examples such as the 1960 Kennedy-Nixon debates. He includes introductions to each chapter, self tests, a glossary of key terms, and a selected bibliography.

1733-76

MAKE YOUR PRINTED MENU A POWERFUL MERCHANDISING TOOL!
Isaac Hart
Food Serv Mark 38 (8): 36-38, 40. Aug 1976.
389.2538 F732
Attitudes, Consumers, Menu design, Merchandising, Restaurants.
Abstract: The printed menu can powerfully affect the overall profit of a food service operation. The ordering transaction is almost entirely between customer and menu. By determining what items go into the printed menu, and how they are presented and featured, the operator can determine, beyond the odds of chance, what the customer will order. Brief guidelines are presented for the design and purchase of printed menus. Examples are included from several restaurants where the introduction of a new custom-designed menu or program of coordinated graphics has by itself increased overall sales by a very significant amount, along with a healthy boost in check average.

1734-76

MAKING GREAT IDEAS WORK FOR YOU.
James L Hayes
Restaurant Bus 76 (2): 40, 45. Feb 1977.
389.2538 F82
Attitudes, Innovation, Labor management relations, Management, Psychological aspects.
Abstract: Advice is given to employees for presenting new ideas to "unapproachable" bosses, and also to managers frequently confronted with new ideas from their employees. The presentation of new ideas should be tailored to the boss's specific attitudes. Deference should be shown to his judgement, but supporting your ideas with convincing reasoning is important. With your own employees, honesty is the best policy, but encouragement and credit should be given whenever possible.

1735-76

THE "IT'S NOT MY JOB" SYNDROME.
James L Hayes
Restaurant Bus 75 (12): 56, 58. Dec 1976.
389.2538 F82
Administrator responsibility, Attitudes, Leadership responsibility, Management, Management philosophies, Responsibility.
Abstract: The single most important characteristic of the successful manager is the willingness to accept responsibility for the work of others. This was confirmed in a study to determine the difference between effective and ineffective managers. Four key factors in analyzing responsible management behavior are described: (1) attitude toward and conduct with subordinates; (2) attitude toward and interaction with upper management; (3) interaction with other groups; and (4) personal attitudes and values.

1736-76
ANGER PUNCTURES PRODUCTIVITY.
James L Hayes
Restaurant Bus 75 (10): 50. Oct 1976.
389.2538 F82
Behavior, Emotions, Industrial relations, Management, Management philosophies, Productivity.
Abstract: Anger inhibits good employee relations, interferes with communications, wastes time and energy, and, in general, decreases a manager's effectiveness. A manager who assumes that people are weak, irresponsible, and tells them so, will get weakness and irresponsibility, and production will decline. The effective manager inspires good feelings in the people who work for him; he helps them in any way he can instead of getting irritated. Self-discipline is suggested as a way to combat, anger, along with a brisk walk, deep breathing, counting to ten, or discussing one's feelings candidly with a friend.

1737-76
A POSITIVE ATTITUDE IS YOUR STRONGEST MOTIVATOR.
James L Hayes
Restaurant Bus 75 (9): 27, 29. Sept 1976.
389.2538 F82
Administrator responsibility, Attitudes, Leadership responsibility, Management, Psychological aspects.
Abstract: The four levels at which managers live are "expiring", "perspiring", "aspiring", and "inspiring". Tips for being the best type of manager, the one who inspires, are given. The article suggests managers show enthusiasm, know what they want to be and accomplish, manage time, follow through a program of self-development, look for the best in others, give ample recognition, work for an open communication atmosphere, and evaluate subordinates consistently and fairly.

1738-76
JOB SATISFACTION: A POSSIBLE INTEGRATION OF TWO THEORIES.
John T Hazer
Training Dev J 30 (7): 12-14. July 1976.
BF636.T7
Employment practices, Job satisfaction, Methods, Personnel management.
Abstract: There are presently two methods of measuring job satisfaction. The traditional method, asking a subject how he/she feels about the job presently, will generally elicit a non-extreme answer of moderately dissatisfied, neutral, or moderately satisfied. Herzberg's two-factor method, asking an employee to recall his/her past job experience, elicits an answer about a time when the employee was extremely satisfied or dissatisfied. The author suggests an integration of the two methods would provide more objective responses.

1739-76
FOOD ACCEPTABILITY RESEARCH: COMPARATIVE UTILITY OF THREE TYPES OF DATA FROM SCHOOL CHILDREN.
Mary K Head, Francis G Giesbrecht, Glenda N Johnson
J Food Sci 42 (1): 246-251. 1977.
389.8 F7322
Evaluation methods, Food acceptability, Food consumption, Plate waste, School children (6-11 years), School food service, School lunch programs, Student participation.
Extract: Acceptability of school-served food items was assessed by three methods: a five-point hedonic scale (HED); a five-point scale on which students estimated the amount they had eaten (AMT); and weighed plate waste. Reliability to HED scale was highly significant; Reliability of AMT scale was significant for all but one item. AMT scores had closer relationship to food consumption than did HED scores. A statistical model was constructed for predicting food consumption from ratings; it was possible to obtain an indication of consumption by elementary students from either scale. Application of methods is discussed. Use of student ratings for predicting consumption by elementary students seemed feasible in test-retest situations.

1740-76
JOB DESCRIPTIONS--CRITICAL DOCUMENTS, VERSATILE TOOLS.
Richard I Henderson
[New York] AMACOM 48 p. 1976.
HF5382.H4 F&N
Job analysis, Job descriptions, Personnel management.
Reprinted from Supervisory Management.
Abstract: The importance of job descriptions to the individual and the organization is considered. The main uses of job descriptions are discussed, and their structure and development are examined. Information is provided on planning a job analysis, conducting the job analysis, and writing a brief but accurate job description. Determining the relative value of jobs in the organization and assigning a dollar amount for each in order to develop a compensation program is explained.

1741-76
FOR EFFICIENT HIRING - BE PREPARED WITH A SYSTEM.
Donald A Henriques
Supervisory Management 21 (8): 8-18. Aug 1976.
249.38 SU72
Employment practices, Interview design, Job discrimination, Job placement, Personnel policy, Regulations.
Abstract: The system for hiring presented consists of the notice of job opening, response, appointment, preparation of application by applicant, test, personal interview, and hiring. The advantages and pitfalls of each step are discussed. Mention is made of ways to fulfill equal employment regulations. If an applicant shows the desire and ability to do the work, the author feels the manager should offer the position right then and terminate all further interviews. This policy, he states, avoids several problems.

1742-76
MOTIVATING MANAGERS: A NEW BALLGAME.
Richard C Hodgson
Bus Quarterly 41: 86-89. Spring 1976.
HF5001.B8 F&N
Human relations, Management, Management philosophies, Motivation, Psychological aspects.
Abstract: Some of the major issues of personal concern to many managers today include motivation (of others and of themselves), interpersonal relations (on and off the job), and job satisfaction vs. Life satisfaction. There is evidence that the conventional strategy for developing managers and improving their organizational performance is running out of steam. The effect of accumulating frustrations upon the motivation and and behavior of middle-class managers is examined. Responses include regression, attack, vacillation, withdrawal and illness. Instead, a proactive response based on positive philosophy is advocated for the future.

1743-76
MANAGEMENT CAN REVERSE DECLINING WORK ATTITUDES.
Robert G Holloway
Hospitals 50 (20): 71-77. Oct 16, 1976.
RA900.H6
Attitudes, Communication (Thought transfer), Hospital personnel, Labor management relations, Management education, Management philosophies, Problem solving, Surveys, Work attitudes.
Extract: Although the work attitudes of hospital employees are declining, management can reverse the trend. To do so, managers need training so that, within a systematic framework, they can maintain an appropriate balance among organizational objectives and constraints, technical operations, and concerns for the needs of work groups and individuals. Improving communication/ problem-solving mechanisms, performance appraisal systems, and mechanisms for resolving grievances are high-priority areas. A quantitive information system about employees' attitudes is a helpful tool in analyzing employee relations.

1744-76
HOW TO MOTIVATE EMPLOYEES.
Cranford, N.J., Didactic systems [2] v. [1969].
HF5549.5.M62H6 F&N
Job satisfaction, Management development, Motivation, Performance, Personnel management, Programed instruction.
Contents: [v. 1, text]; [v. 2] panel book. Programed instruction.
Abstract: Designed for self-study, this course develops skills in identifying motivation problems, analyzing job and work performance, and the factors and techniques for motivating employees in business and industry. It offers practical examples and solutions of motivation problems. The course does not include motivation theories. It is accompanied by a workbook or "panel" book which is meant to be a permanent aid for transferring these learned skills to a work situation.

1745-76
HOW TO SET OBJECTIVES.
Cranford, N.J., Didactic Systems 2 v. [1969].
HF5549.H63 F&N
Behavioral objectives, Management by objectives, Management development, Management philosophies, Personnel management, Programed instruction.
Metromedia Analearn programed instruction. [v. 1, text; v. 2 workbook].
Abstract: Designed for self-instruction, this course teaches the fundamentals of setting and implementing objectives. It is oriented toward sales and selling skills. The course is presented in a series of units or frames which include information, instructions, and answers to the questions asked of the learner. A workbook, meant to be a permanent guide, accompanies the programed instruction. It includes a reference flowchart illustrating the objective-setting and evaluating process.

1746-76
MAKING UNIONS UNNECESSARY.
Charles L Hughes
New York, Executive Enterprises Publications Co. 117 p. [1976].
HD6508.H8 F&N
Collective bargaining, Human relations, Job satisfaction, Labor management relations, Labor unions, Management by objectives, Management philosophies, Personnel management.
Abstract: Management by objectives can be utilized to maintain a company's non-union status. The author does not argue the pro-management, anti-union approach to personnel management, but presents strategies for making unions unnecessary. Some of these strategies are good employee communication; employee participation in determining job content to improve job satisfaction, productivity, and motivation; avoiding over complicated procedures and systems; and job advancement through job posting, education, and training. Although pay and job benefits are important in maintaining non-union status, these factors alone will not prevent collective bargaining. Human relations factors are equally important.

1747-76
EMPLOYER'S GUIDE TO LABOR RELATIONS [2d ed.]
James W Hunt
Washington, Bureau of National Affairs 131 p. 1971.
HD8072.H8 1971 F&N
Employment, Labor management relations, Management, Management development, Management education, Performance appraisal, Personnel management, Personnel policy, Salaries.
Excerpt: The book provides an overview of what personnel management is, how it has developed to this point in time, what is known from survey and other research that might aid those charged with personel decision-making, and what the prospects are for the field within the larger framework of general management. The intended audience includes newcomers to personnel positions; plant personnel managers and other personnel practitioners who would like a brief updating in the field; specialists in human resources who desire a broader picture of what personnel management is in all its many ramifications; and managers in marketing, production, or other departments who would like to obtain a rapid overview of the personnel function in the organization as a whole and within their own departments. The presentation is deliberately brief. This is not a "how-to-do-it" book, but rather a "what-to-keep-in-mind" commentary to be used in making decisions with regard to human-resource policies and practices.

1748-76
I UNDERSTAND, YOU UNDERSTAND: THE DYNAMICS OF TRANSACTIONAL ANALYSIS (MOTION PICTURE).
Des Moines, Iowa, Creative Media 30 min. sd. color. 16 mm. 1975.
HF5549.I2 F&N AV
Communication skills, Management education, Management philosophies, Personnel management, Transactional analysis.
Includes text.
Abstract: An examination of basic concepts of transactional analysis is applied to management and salesmanship. Transactional analysis is a tool which helps analyze and define one-to-one relationships. Actors portray managers and employees who use transactional analysis to improve communication. During the film, the techniques of positive and negative "stroking" (the transactional analysis term for human need for recognition), are dramatized. A leader's guide outlines transactional analysis theory and suggests methods of film presentation and discussion.

1749-76
PLATE WASTE--VIEWS ON A COMPLEX ISSUE.
Dianne D Jenkins
Food Nutr 6 (5): 10-11. Oct 1976.
aTX341.F615
Food waste, National School Lunch Program, Plate waste, School lunch programs.
Abstract: Nutrition standards are not the primary cause of plate waste; it can be attributed to the complexities of children's wants and needs, poor preparation and serving techniques, and management skills and attitudes. FNS is conducting studies on food acceptability, food service systems, and high school meal patterns to get a more accurate picture of the plate waste problem. The offer vs. serve rule where senior students are no longer required to take all five food items has been a possible solution.

1750-76
PERT FOR MANAGERS, PROGRAM EVALUATION & REVIEW TECHNIQUE; A PROGRAMED INSTRUCTION COURSE.
Robert G Johnson, John W Blyth
Cranford, N. J., Didactic Systems 131 p. 1968.
HD69.J6 F&N
Management development, Management systems, Networks, PERT, Planning, Program evaluation, Programed instruction.
Abstract: PERT, an acronym for Program Evaluation and Review Technique, is a project management technique aimed at the management of time and cost factors and project complexity. Designed initially for the management of large defense contracts, it is an aid for the manager who supervises complex projects. The objective of this programed instruction is to acquaint middle and top management with the basic principles and capabilities of PERT as a network management techinque. PERT networks show the interrelationships, independence, and dependence of activities. "PERT for managers" guides the learner through an introduction to networks management and methods for controlling time, cost, schedules, and probability.

1751-76
SOME RULES FOR THOSE WHO DISCIPLINE CHILDREN.
Thomas P Johnson
Supervisory Management 21 (10): 36. Oct 1976.
249.38 SU72
Behavior, Child development, Child rearing practices, Children, Discipline, Self concept.
Abstract: Discipline is a factor in raising children to become responsible adults. Chronic misbehavior is an indication that something is wrong with the child's key social relationships in life. Attention is the single most important motivation for a child's actions. Attention which emphasizes poor behavior will often result in that behavior being repeated. Parents should set up expectations for a child's behavior. Self esteem and how a child perceives his parents' view of himself are key factors in development. Some basic do's and don'ts on discipline are included.

1752-76
WHAT TO DO ABOUT PERFORMANCE APPRAISAL. Rev ed.
Marion S Kellogg
[New York] AMACOM 209 p. [1975].
HF5549.5.R3K4 1975 F&N
Evaluation, Occupational guidance, Performance appraisal, Personnel management, Promotion (Occupational), Salaries, Supervision, Supervisors.
Abstract: Written for the operating manager, the book is a day-to-day practical guide to performance appraisal. It explains how to appraise performance and potential for various management purposes (coaching, salary administration, helping a failing employee, estimating future growth, and career counseling) and suggests actions the appraiser can take for desired results. Emphasized are appraisal ethics, importance of the employee-manager relationship, and the trend toward self-appraisal and development.

1753-76
GOING METRIC MADE EASY.
Sherry Kendall
Instit/vol Feeding 79 (2): 276-277. 15 july 1976.
TX1.I55
Charts, Computer applications, Food service management, Measurement, Metric system, Recipes.
Abstract: Predicting this country's change to the metric system by decade's end, the author advises foodservice managers to prepare by the following the steps: Install an ingredient assembly area for weighing, measuring and assembling; Get all recipes in use written down; As all recipes are written, convert volume measurements to weight measures; and Convert to a computer-assisted food management system. An equivalent chart is provided.

1754-76
FOOD SERVICE MANAGEMENT; A HUMAN RELATIONS APPROACH.
Anne Powell Knoll
New York, Gregg Division, McGraw-Hill 200 p. illus. [1976].
TX943.K55 F&N
Food service management, Food service supervisors, Food service workers, Human relations, Textbooks, Work simplification.
Abstract: The food service industry is expanding so rapidly that more foodservice employees are and will be needed. This book is a text for learning foodservice managerial skills. It states that a good foodservice manager is very interested in other people and in food preparation. Subjects from planning and organizing a foodservice operation to the future of the foodservice manager are discussed. Each chapter is followed by a review section.

1755-76
PLANNING PERVADES CONVERSION TO COOK/CHILL SYSTEM.
Jerome A Koncel
Hospitals 50 (22): 87-92. Nov 16, 1976.
RA900.H6
Convenience foods, Cook/chill system, Food preparation and distribution systems, Food serving methods, Hospital food service, Hospitals, Planning, Prepackaged portioning.
Abstract: At Good Samaritan Hospital in Dayton, Ohio, the dietary services department used a planning process to implement a successful conversion from a conventional food service operation to a cook/chill food service system. Upon completion of a feasibility study, recommendations were made to make the food service more accomodating to patient demands. A dietary planning committee (DPC) was formed which both evaluated and implemented changes for the dietary services department in the new hospital facility.

1756-76
STATISTICS.
Donald J Koosis, Arthur P Coladarci
New York, Wiley 282 p. [1972].
QA276.A2K6 F&N
Data analysis, Graphs, Mathematics, Programed instruction, Statistical analysis, Statistics, Textbooks.
For self-study or classroom use.
Abstract: A "how-to" book for the general student who has a knowledge of elementary algebra, this text for self-study or classroom use teaches basic statistical procedures and concepts. There are nine chapters. Each chapter, which is organized in a "frame" format, represents about two hours of study. There are review questions at the end of each chapter and a final exam. Included are basic statistical skills, populations and samples, estimating, hypothesis testing, means, relations between two sets of measures, distributions (Chi Square), and combined effects of two variables. There is a table of selected textbooks and the chapters in the textbooks which correspond to the material in the text. The appendix includes tables, formulas, and squares and square roots.

1757-76
SIMPLE RESEARCH TECHNIQUES FOR SCHOOL FOODSERVICE--PART II: MEASURING PLATE WASTE.
Paul A Lachance
Sch Foodserv J 30 (9): 68-69, 72, 76. Oct 1976.
389.8 SCH6
Dietary study methods, Food habits, Food preferences, Food service customers, Food waste, Food waste measures, Measurement, Plate waste, School food service.
Abstract: Plate waste is measured because of the need to know childrens' food preferences, what they consider monotonous, if the serving size is adequate, and whether the nutrient intake

is sufficient. The typical method for measuring plate waste is to weigh it. This method is very time consuming for the school food service. A new measuring method is needed which would rely on simple equipment, and allow the quantity of data to be obtained in a short time. Visually measuring plate waste was chosen as an effective and efficient technique that was just as acceptable as weighing the waste.

1758-76
SIMPLE RESEARCH TECHNIQUES FOR SCHOOL FOODSERVICE--PART I: ACCEPTANCE TESTING.
Paul A Lachance
Sch Foodserv J 30 (8): 54-56, 58, 61. Sept 1976.
389.8 SCH6
Food acceptance tests, Food preference ratings, Food preferences, Food waste measures, Plate waste, Questionnaires, Research, School food service, Surveys.
Abstract: More concern than ever is being placed on plate waste by legislators, consumers, and the school foodservice practitioners. Most school foodservice operators do not have the time nor the expertise to conduct sophisticated tests. A noted nutritionist suggests some simple, yet accurate, methods for measuring plate waste. Part I is concerned with acceptance testing. A food preference scale, sample forms, and results for several foods are included.

1759-76
ADVERTISING: EMOTIONAL COMMUNICATIONS.
Geoffrey W Layton
Food Serv Mark 38 (4): 61-62, 64, 67-68. Apr 1976.
389.2538 F732
Advertising, Communications, Dining out, Emotions, Marketing, Restaurants.
Abstract: People go out to eat to celebrate life's important occasions, to take a break from everyday routines, to demonstrate affection for friends and neighbors, to discuss life's problems and opportunities, etc. Restaurant advertising should appeal to these emotions rather than concentrating on prices, menu items, service standards, entertainment policies, decor and even food quality. The five basic steps to achieve effective communication of emotional benefits are: (1) establish specific business objectives; (2) define your Target Market; (3) define the emotional demands of the Target Market; (4) determine the emotional demands that your restaurant offers; and (5) actually communicate these emotional benefits to the Target Marget. Attracting patrons is discussed in detail.

1760-76
RESOURCE CONSERVATION: PLUGGING HIDDEN LEAKS.
Harold E Levenson
Supervisory Management 21 (8): 27-32. Aug 1976.
249.38 SU72
Administration, Management by objectives, Management philosophies, Management systems, Organization, Planning.
Abstract: A control system should meet the following criteria: Every aspect of an organization should have a control. Systems should be designed to improve organizational function. Controls should keep functions operating as planned and detect and correct deviations. All vital functions should be monitored, as well as all secondary functions. Systems should be continually reviewed and upgraded. Management's job is to find an appropriate control to stop every leak. Unsuspected leaks usually occur in areas not covered by formal controls.

1761-76
EFFECTIVE CHANGE REQUIRES CHANGE AGENT.
Aaron Levenstein
Hospitals 50 (24): 71-74. Dec 16, 1976.
RA900.H6
Change, Change agents, Hospitals, Innovation, Institutional change, Psychological aspects, Resistance to change, Social factors, Social influences.
Abstract: An examination of the growing number of social factors necessitating more innovative changes in hospitals is presented. Increased numbers of elderly citizens, social legislation, government intervention in medical economics, unionization of hospital staff, inflation, and hospital cost all point toward the need for health care administrative personnel to become innovative change agents. Guidelines suggesting how a change agent should proceed in his task of implementing change are included with emphasis on feedback, peer reinforcement, and judgment criteria.

1762-76
WOMEN IN FOOD SERVICE MANAGEMENT.
Marsha W Lilly
Food Serv Mark 38 (8): 8, 10, 12. Aug 1976.
389.2538 F732
Attitudes, Career ladders, Females, Food service management, Management, Promotion (Occupational).
Abstract: Although women have always been involved in food service, the past 12 or 15 years have seen an influx of women into management positions. Four basic concepts related to women in management are pointed out: (1) a woman manager must work harder to achieve the same level as a man; (2) the "male management mystique" is untrue; (3) women must learn to cope with insecurity and anxiety; and (4) women must be prepared to withstand affronts that they are not expected to have positions of authority. Guidelines are provided for women (and men) seeking to climb the ladder of managerial success.

1763-76
HARNESSING ENERGY COSTS.
Richard Lorson
Restaurant Bus 75 (10): 70, 72, 76, 78. Oct 1976.
389.2538 F82
Cost effectiveness, Energy, Food service industry, New York City, Restaurants.
Abstract: A computerized energy analysis was performed on a New York City restaurant chain and substantial reductions in energy costs resulted. Purchase and consumption records for all energy forms at each location were gathered, and compared to spot problems. Corrections took the form of equipment overhaul, replacement, or conversion. Major areas of energy loss were in leaky distribution systems, poor equipment maintenance, and faulty energy philosophy. Care should be taken that the best rate available has been obtained in the purchase of any energy form.

1764-76
PROBLEM: HOW TO REDUCE PLATE WASTE, SOLUTION: DEVELOP STUDENT ADVISORY GROUPS.
Beverly M Lowe
Food Management 11 (9): 67. Sept 1976.
TX341.F69
Food service customers, High schools, Merchandising, Plate waste, School food service, Student participation.
Abstract: The Hampton City Schools, Hampton, Virginia set up a student advisory group to hear student requests about foodservice operations and also to explain the limitations of the foodservice. Successfully implemented suggestions included decorating the cafeterias, a "keep the cafeteria clean" campaign, a fast food line, a "courtesy is contagious" contest, as well as the fulfillment of simple requests such as for a "well" in the mashed potatoes so that the gravy stays put.

1765-76
DELEGATION OF FUNCTIONS BY DIETITIANS TO DIETETIC TECHNICIANS.
James E Lumsden, Et Al
J Am Diet Assoc 69 (2): 143-148. Aug 1976.
389.8 AM34
Dietetic technicians, Dietitians, Surveys.
Abstract: A survey shows that dietitians are willing to delegate some tasks to dietetic technicians. Because of an ever-increasing need for professional dietitians, this survey was done to determine if a program for educating and utilizing more paraprofessionals would be practical. The percentage of dietitians who were willing to delegate duties ranged fom 50.6 percent to 80.5 percent, depending on the task.

1766-76
HOW PF/PR PAYS OFF FOR HUMAN RESOURCES MANAGERS.
Fred Luthans
Training 13 (12): 17-20. Dec 1976.
HF1101.T7 F8N
Behavior modification, Feedback, Labor management relations, Management philosophies, Performance appraisal, Personnel management, Positive reinforcement, Psychological aspects, Reinforcement.
Abstract: The successful use of performance feedback and positive reinforcement (PF/PR) for human resources managers is part of a series on Performance Feedback and Positive Reinforcement technology. The theoretical background of organizational behavior modification in the human resources management field is presented with a five-step model which serves as a guide for the application of reinforcement theory. These steps are: (1) identifying the behaviors, (2) measuring the behaviors, (3) conducting a functional analysis, (4) developing an intervention strategy, and (5) evaluating for performance improvement.

1767-76
SOME LESSONS IN MOTIVATION.
Harold Mack
Supervisory Management 21 (8): 2-7. Aug 1976.
249.38 SU72
Employee responsibility, Motivation, Personnel management, Psychological aspects, Responsibility.
Abstract: Three phenomena of motivation (crisis motivation, entrepreneurship and the psychological contract) are mentioned and reviewed in detail. All three types have goal clarity, induce personal responsibility, and have rewards (either intrinsic or extrinsic). The author suggests giving subordinates a chance to respond to various motivations and see what best motivates particular individuals.

1768-76
MANAGEMENT IN THE NEW AGE.
Food Management 11 (11): 47-49, 77. Nov 1976.
TX341.F69
Food delivery systems, Food preparation, Food service management, Food technology, Hospital food service, Innovation, Management development, Management systems, Team approach.
Abstract: One of the many foodservice management concepts being developed is the team management approach. The four foodservice supervisors at Baltimore's Good Samaritan Hospital do not use titles to differentiate among themselves. The foodservice originally used a pellet system, but it is now being phased out in favor of a unitized base system approach. 90% of the hospital's food is freshly prepared. The management firm that has contracted for the foodservice at the hospital has stressed personal contact and innovations, such as deli bar, to enliven both the patient foodservice and the cafeteria.

1769-76
MANAGING IN A CRISIS (MOTION PICTURE).
Rockville, Md., BNA Films 27 min. sd. color. 16 mm. 1973.
HD31.M35 F&N AV
Group dynamics, Management, Participative management, Problem solving.
Abstract: Through a combination of dramatized management situations followed by analytical discussions of the situations by experts, the film presents techniques for discovering problems and improving management. Explanation is provided on looking for facts not culprits, gathering information openly, dealing with feelings, getting committment to solutions, and channeling hostility to constructive ends. A technique for applying the same principle to larger groups is discussed.

1770-76
MANAGEMENT BY INVOLVEMENT.
Richard J Mandia
Supervisory Management 21 (12): 11-16. Dec 1976.
249.38 SU72
Employee responsibility, Interpersonal relationship, Management, Management philosophies, Personnel management, Simulation, Social relations.
Abstract: Management by involvement includes concern for each employee both as a worker and as a person. The successful manager faces two challenges. First he must develop and maintain his own success identity, and he must help subordinates develop and maintain theirs. The need for recognition, role fulfillment, success identities, and the total concept of involvement are discussed. A simulated confrontation employing the techniques of management by involvement is presented in a dialogue format.

1771-76
ACCOUNTING ESSENTIALS.
Neal Margolis, N Paul Harmon
New York, Wiley 308 p. [1972].
HF5635.M3 F&N
Accounting, Behavioral objectives, Bookkeeping, Business skills, Programed instruction, Recordkeeping.
Abstract: Designed for self-study, this text gives the essentials of accounting and bookkeeping techniques and theory. It can be used by itself or as a supplement to another accounting text. A background in accounting is not required of the reader. Each chapter has objectives, an overview of chapter contents, and instruction and concepts presented in a series of frames or units. The book is divided into theory and practical applications of bookkeeping and business models. The index glossary includes definitions of accounting terms with page number referrals to the preceeding chapters.

1772-76
MARKETING FOR A CHANGING MARKETPLACE.
Food Serv Mark 38 (8): 48-49. Aug 1976.
389.2538 F732
Consumer economics, Consumers, Food service industry, Food service management, Marketing.
Abstract: A recent study entitled "The Marketing Discipline: Concepts and Their Applications in the Restaurant Industry" is described. A customer-oriented marketing concept is defined with emphasis on (1) the customers' needs and wants; (2) a marketing program to satisfy them; and (3) fulfillment of organizational objectives within the restaurant's capabilities. The basic intent of the study is to get the manager out of the kitchen and into the management position where he belongs. The food service marketplace is a changing and challenging one and the restaurateur is urged to adopt a "function-oriented" marketing discipline and to consider the restaurant business as a "retail product market.".

1773-76
SCHOOL LUNCH CAN BE A WINNER.
Kathleen Martin
Sch Foodserv J 30 (9): 52-54. Oct 1976.
389.8 SCH6
Accounting, Cost effectiveness, Evaluation methods, Financial management, Food cost analysis, National School Lunch Program, School lunch programs, Type A lunch, U.S. Dept. of Agriculture.
Extract: Improving the financial management of the millions of dollars channeled into the National School Lunch Program each year and increasing school participation in the program are two main goals of those at USDA administering the programs. With increased reimbursement rates, Type A lunches do not always cost local schools money but, as a rule, pay for themselves in tax dollars returned to the community. Special care is needed to spot the trouble in a sagging school foodservice operation, but by using USDA's cost-based accounting concept, the Type A lunch is shown not to be in trouble in most cases.

1774-76
PRODUCTIVITY STUDIES REVIEWED, TRENDS ANALYZED.
M Eileen Matthews
Hospitals 49: 81-84. Dec 16, 1975.
RA900.H6
Food service industry, Food service workers, Hospital food service, Productivity, Time management, Time/motion studies.
Abstract: Current productivity studies and trends in food service are reviewed. Increases in productivity occur through management planning and evaluation. New approaches in using less skilled, but trained, employees to aid in food service programs and methods for utilizing employee time more effectively are discussed. Determining labor time is a major area of study. In many food service operations there is no quantitative basis for determining serving time, therefore any programs for increasing productivity must begin study here.

1775-76
GUIDELINES FOR DETERMINING AND REPORTING FOOD YIELDS.
Ruth H Matthews
J Am Diet Assoc 69 (4): 396-399. Oct 1976.
389.8 AM34
Food economics, Food preparation, Food yields, Guidelines, U. S. Dept. of Agriculture.
Extract: New data on food yields have recently been released by the USDA. Problems encountered and still-unmet research needs are detailed. Yield values are not absolute and can vary markedly according to many factors: size of pan; size and particle size of sample; rate, length, and type of heating; brand; cultivator or breed; storage conditions; proportion of ingredients; maturity or age; degree of fatness; etc. A standard protocol for determining yield of food at different stages of preparation is needed to permit accurate reporting of data and improve comparability of results from different laboratories or test kitchens.

1776-76
DIETARY METHODS IN A GERIATRIC NUTRITION SURVEY.
Heather E McClean, Rosa Weston
Food Nutr Notes Rev 33 (2): 44-50. Apr/June 1976.
389.9 AU73
Dietary history, Dietary study methods, Dietary surveys, Elderly (65 + years), Geriatrics, Males, Surveys.
Extract: A dietary survey of 35 men, 70 years and over and who were living alone, was carried out as part of a detailed nutrition survey. Dietary assessments were made by the dietary history and 5-day record methods. No significant difference could be shown between results from the two dietary methods. A precise survey was not practicable with the group and problems of the dietary methodology in the elderly are discussed.

1777-76
HOSPITALITY MANAGEMENT: AVOIDING LEGAL PITFALLS.
John P McConnell, Lothar A Kreck
Boston, Cahners 204 p. [1976].
HF5617.M32 F&N
Contracts, Food service industry, Labor management relations, Legal problems, Occupational Safety and Health Act, Safety.
Abstract: Written for the practicing hotel, motel, foodservice, or club manager, this text presents a number of case studies to illustrate the kinds of legal problems which may be encountered in the hospitality industry. The purpose of the case studies and the discussions which precede them is to provide the manager with practical guidelines for preventive legal actions. There are chapters on intentional torts, defamation, liability, contracts, labor-management relations, and occupational safety and health.

1778-76
PERFORMANCE REVIEW: CONFRONTING THE POOR PERFORMER.
Robert C McCoy
Supervisory Management 21 (7): 12-16. July 1976.
249.38 SU72
Employee responsibility, Interview design, Job termination, Performance, Performance criteria, Personnel management.
Abstract: The following are suggestions for coping with the poor performer: Adopt a realistic attitude. Realize the individual is hurting himself and the organization. Deal promptly with inadequate performance. Act effectivelyand decisively. Plan coaching and counseling for the underperformer. Involve the employee in charting his own course. Establish with the employee a "D (Determination) Day" by which he will improve or be fired or resign.

1779-76
THE CARING EMPLOYER HELPS THE TROUBLED EMPLOYEE.
Evelyn M McNamara
Hospitals 50 (20): 93-94, 96. Oct 16, 1976.
RA900.H6
Counseling, Employer employee relationship, Health education, Hospital personnel, Hospitals, Personnel, Personnel policy.
Extract: Attention in an organized way to the "troubled employee" is essential if the health care institution is to carry out the principles of good employee relations and to fulfill its responsibilities to provide care that is humane and recognizes human values and needs. Although employee referral and counseling services do exist for individual social, emotional, financial, and psychiatric problems that may interfere with job functioning, there is a need for more organization of employee counseling, health education, and other supportive services as a part of employee benefits.

1780-76
PROGRAM EVALUATION TECHNIQUES IN THE HEALTH SERVICES.
Jack Meredith
Am J Public Health 66 (11): 1069-1073. Nov 1976.
449.9 AM3J
Evaluation methods, Health services, Medical services, Mental health, Models, Program evaluation.
Extract: The issue of program evaluation in the area of health services is addressed; examples are drawn from the field of mental health. Current arguments concerning the goals, characteristics, and methodologies of program evaluation are discussed and two generally useful quantitative evaluation models

are presented. The models are compared and their advantages for clinicians and administrators are detailed.

1781-76
BEYOND MACHINES, NUMBERS & PROFITS.
John Metz
Food Management 11 (10): 33-34. Oct 1976.
TX341.F69
Food service management, Human relations, Labor management relations, Management, Management philosophies, Personnel management.
Abstract: Human relationships are an essential component in the design and delivery of an effective foodservice program. Attention should be paid by management to select the right person for the appropriate position, recognize each person's valuable skills and nurture their talent, and make each employee aware that he is making a tangible contribution to the success of the company. Management at every level should work to recognize and increase the value of each human being.

1782-76
MANAGING ORGANIZATIONAL CHANGE.
Mary Coeli Meyer
Personnel J 55 (11): 570-572, 579. Nov 1976.
280.8 J824
Change, Communication (Thought transfer), Management, Organization.
Abstract: Top management, mid management and the workforce often have significant communication channels within their individual segments. However, vertical communication systems are not always as free-flowing. Consequently, the reasons for organizational change are sometimes not clearly defined from one level to the next, resulting in disunity and frustration on the part of those who are uninformed. The two components necessary to initiate organizational change--data and dynamics--are reviewed, and the change process is detailed into 12 steps. The differences resulting from unplanned change and planned change are noted. It is concluded that there is a real need to manage with two perspectives--reactive and pro-active.

1783-76
MENU PRICING.
Jack E Miller
Boston, Cahners 24 p. [1976].
TX911.3.P7M5 F6N
Commercial food service, Food cost, Food prices, Menus, Merchandising, Price controls, Profit, Restaurants.
Abstract: Seven systems of menu pricing are discussed with their inherent merits and limitations. Those systems are: (1) copying someone else's prices, (2) the factor system, (3) the prime cost system, (4) the actual pricing method, (5) gross profit method, (6) base price method, and (7) modification of a system developed by the Texas RestaurantAssociation. In order to select the right system, the operator must keep up with the latest in menu pricing concepts which include: determination of the value of each item, based on the investment, cost, risk; consideration of total operating costs in pricing for profit; and the use of standardized recipes. Menu strategies are described which deal with the location of items on the menu and the physical location of the menus for increasing the sale of items producing high profits; education of employees about prices; suggestions on handling increases in prices of menu items; and methods for encouraging customers to select high profit items.

1784-76
A GUIDE TO PERSONNEL MANAGEMENT.
Mary Green Miner, John B Miner
Washington, Bureau of National Affairs 189 p. [1973].
HF5549.M5 F6N
Collective bargaining, Employment, Job discrimination, Labor management relations, Labor problems, Labor unions, Management, National labor relations board, Strikes.
Abstract: Written for employers, the guide outlines and discusses various aspects of labor relations. Explanation is provided concerning why employees join unions, how unions organize, what to do when the union calls, and what to do during the election campaign. Also considered are answering the union's arguments, company action during union organizing campaign, how the National Labor Relations Board (NLRB) conducts an election, how to bargain with a union, and how a union is decertified. Information is furnished on how to set up an employee relations program, what other successful companies do, what an unfair labor practice is, and what to do about strikes. A labor relations program for a local business is described. Federal laws on wages and hours as well as federal agencies concerned with employment discrimination are discussed. Appendixes include a list of NLRB and Wage and Hour Division offices, sample NLRB forms, and a glossary of labor terms.

1785-76
MOTIVATION THROUGH POSITIVE REINFORCEMENT.
Lewis S Moore
Supervisory Management 21 (10): 2. Oct 1976.
249.38 SU72
Job satisfaction, Motivation, Productivity, Psychological aspects, Reinforcement, Work attitudes.
Abstract: The basic principle of motivation is the reward of positive reinforcement. People tend to repeat actions that have resulted in positive consequences. Successfully managing human performance includes an understanding of how to control external events so as to provide the positive reinforcers that motivate people to work. Positive reinforcers include money, security, independence, achievement, feedback, learning power, status of position, title, attention, recognition, respect, the challenge of competition, a sense of belonging, and family influences. Each of these influences has varying effects on individual job performance. The more rewarding the work, the less supervision needed.

1786-76
GRIEVANCE PROCEDURES.
Lanning S Mosher
Supervisory Management 21 (8): 20-26. Aug 1976.
249.38 SU72
Administration, Grievance procedures, Industrial relations, Management, Meetings, Personnel management, Personnel policy.
Abstract: Advice is offered in this article to the labor-relations manager. He is advised to accept his role as a representative of management and realize that the grievance procedure allows feedback on administration. He is warned to prepare both himself and his witnesses ahead, to plan and control the meeting, and be a good listener, think before responding, and answer with a purpose. Once a particular grievance is resolved, everyone who is affected by it should be advised.

1787-76
MOTIVATION THROUGH MANAGEMENT.
Leslie E Munneke
Swarthmore, Pa., Personnel Journal 114 l. looseleaf. 1968.
HF5549.5.M6M8 F6N
Management development, Motivation, Organization, Personnel management, Psychological aspects.
Abstract: This study is concerned with effects of managerial decision-making upon human behavior and motivation. Factors in influencing motivation include the quality of leadership, the nature of formal or informal organization, and communication.

1788-76
THE CRISIS IN PUBLIC EMPLOYEE RELATIONS IN THE DECADE OF THE SEVENTIES.
Richard James Murphy, Morris Sackman
[Washington] Bureau of National Affairs 256 p. [1970].
HD8008.C7 F6N
Collective bargaining, Federal government, Government employees, Labor management relations, Labor unions, Laws, Public service, State government, Strikes.
Proceedings of a seminar conducted by the Public Employee Relations Center, Harbridge House, Inc. February 25-27, 1970.
Abstract: Based on an intensive three-day seminar conducted by the Public Employee Relations Center of Harbridge House, Inc. during February 25-27, 1970, the volume presents the views of leading practitioners and knowledgeable persons in the public employee relations field. Serving as a capsule history and practical handbook for students and practitioners of public employee relations, the book treats the following topics: the federal experience in employee relations, the state and local experience in employee relations, what unions want, problems and considerations of unit determination, preparing for negotiations, public employee strikes, some sensational strikes in the public sector, foreign experience with strikes and dispute settlements, impasse resolution--alternatives to strikes, developing community support for collective bargaining, federal government employee relations in the seventies, the future of collective bargaining in public service, and the politics of public employee relations.

1789-76
NRA SURVEY PROFILES--FULL-SERVICE RESTAURANTS.
Food Serv Mark 38 (8): 42, 44. Aug 1976.
389.2538 F732
Cost effectiveness, Economics, Profit, Restaurants, Surveys.
Abstract: A new report published by the National Restaurant Association provides extensive information on financial data, operating practices, persons served and other key operational aspects of a fullservice restaurant. Findings of the report include: (1) the median of total food and beverage sales per seat during 1975 was $3,666; (2) high volume restaurants, those with $1,250,000 or more in total sales, had the highest gross profit percentage; (3) the ratio of cash payroll to sales was highest at downtown locations and in older restaurants; (4) the median net income before income taxes was 5.5 per cent of total food and beverage sales; and (5) the most profitable restaurants during 1975 tended to be operated in leased premises at suburban locations, with 2-5 years operating experience and having a sales volume of $1,250,000 or more. Findings are discussed in some detail and outlooks for the future are provided. A chart graphically depicts the "Restaurant Industry Dollar" as to where it came from and where it went.

1790-76
PSYCHOLOGICAL BARRIERS TO EFFECTIVE EMPLOYMENT INTERVIEWING.
Richard G Nehrbass
Personnel J 55 (12): 598-600. Dec 1976.
280.8 J824
Behavior, Employment practices, Interview design, Interview techniques, Interviews, Job placement, Personnel policy, Psychological aspects.
Abstract: Psychological barriers to effective employment interviewing are presented and some of the crucial defects inherent in the whole process of interviewing are explored. Three major defects discussed are: (1) A grossly unequal distribut-

1791-76

ion of power, in which the interviewee greatly desires the object (job) that the interviewer controls; (2) Due to the imbalance of power in the interview, job seekers often resort to phony behavior in an attempt to match the "perfect applicant" stereotype; (3) Interviewers often ask questions without answers and base decisions on superficial personality traits.

1791-76
PERFORMANCE REVIEW: PITFALLS AND POSSIBILITIES.
Peter B Olney
Supervisory Management 21 (7): 2-11. July 1976.
249.38 SU72
Communication skills, Interview design, Performance, Performance criteria, Personnel management.
Abstract: Some of the pitfalls of employee reviews are pointed out and alternatives are discussed. Problems pointed out are: fear of employee resentment which causes management to give only "excellent" or "good" ratings; management's failure to discuss an appraisal with an employee; discussions that are actually management monologues; management's failure to separate performance appraisals from salary reviews; too great a dependence on the factor-rating sheet; general lack of communication.

1792-76
EXECUTIVE'S GUIDE TO EFFECTIVE LETTERS AND REPORTS.
William H Parr
West Nyack, N.Y., Parker Pub. Co. 222 p. [1976].
HF5726.P3 F&N
Business skills, Guides, Management education, Reference books, Vocabulary, Writing.
Abstract: Techniques and priciples of effective, well written business correspondence and reports are given in this reference for executives. Several chapters give examples and formulas for writing sales letters, credit, collection letters, and letters to satisfy angry customers. Ten steps are given to improve an executive vocabulary with a word list of 500 words. There are guides to overused words and suggested alternative. Researching, organizing, and writing and editing the business report are included in the text as well as methods for developing and presenting proposals.

1793-76
SOME FACTORS THAT MAY ALTER CONSUMPTION OF ANIMAL PRODUCTS.
A M Pearson
J Am Diet Assoc 69 (5): 522-530. Nov 1976.
389.8 AM34
Animal sources of food, Dairy foods, Food consumption, Food habits, Meat, Meat substitutes, Poultry, Soybean products, United States.
Abstract: Trends in the consumption of animal products, and factors that may change these patterns, are reviewed. A discussion of health-related issues initiates the article. The consumption of poultry products, red meats and dairy products for the years 1960-1975 is summarized. Consumer acceptance studies for beef, pork, lamb and mutton, processed meats, and dairy and poultry products are described. A discussion of soy proteins as meat extenders includes sections on types, special products, nutritive value and consumption trends.

1794-76
THE "PROFESSIONAL SELF" AND ITS RELATION TO CHANGE PROCESSES.
Eileen B Peck
J Am Diet Assoc 69 (5): 534-537. Nov 1976.
389.8 AM34
Change, Change agents, Dietitians, Human relations, Institutional change, Models, Professional education, Professionalism, Self concept.
Abstract: A model of the "professional self" and how it relates to change processes is presented. Dietitians can use their professional selves not only to bring about beneficial change in people's food habits, but to help produce changes in the organization in which they work, and even to extend their efforts to the larger social system to improve nutritional care and the nutritional status of the community. The model consists of three interrelated components: scientific and technical knowledge and skill; thinking and reasoning in the use of the scientific and problem solving methods; and knowledge of, and the ability to, intervene in the human environment. Strategies for working in an organization and analyzing the human environment are delineated.

1795-76
PLATE WASTE: PART I.
Sch Foodserv J 30 (8): 50-51. Sept 1976.
389.8 SCH6
Food standards and legislation, Food waste, Food waste measures, Plate waste, School food service, School lunch, Type A lunch, U.S. Dept. of Agriculture.
Abstract: Plate waste, its legislative directives, and current state is comprehensively discussed in the first of a two-part series. The Bloc Grant Bill HR422 reaffirmed support for the school lunch program, but also included a plate waste clause by which state education agencies were directed to diminish waste of foods without endangering the nutritional integrity of lunches. The "offered versus served" amendment of the USDA is also discussed with regard to the secondary school student.

1796-76
PLATE WASTE: PART II.
Sch Foodserv J 30 (9): 66. Oct 1976.
389.8 SCH6
Dietary study methods, Food habits, Food service customers, Food waste, Food waste measures, Plate waste, Public relations, School food service.
Abstract: It is unfair for the school food service to take all the blame for plate waste. It is their job to properly prepare nutritious, good tasting, appealing meals. But, a certain amount of plate waste must be expected. Theschool food service cannot be expected to standardize the habits of all American children, so that all food will be desired and consumed. It cannot be expected to prejudge precisely the serving size that each child will consume. Food waste starts at home and food service personnel cannot be expected to remedy plate waste habits of children whose families waste food. Positive public relations is the key to solving the plate waste issue.

1797-76
FUNDAMENTALS OF EFFECTIVE PURCHASING.
Victor H Pooler, Robert G Johnson
New York, Preston Pub. Co. 349 p. [1974].
HF5437.P6 F&N
Business skills, Independent study, Job skills, Programed instruction, Purchasing, Purchasing agents.
A programed instruction text.
Abstract: Designed by self-study, this booklet teaches the basic routines of purchasing as well as professional purchasing skills such as "sourcing" (evaluating and choosing suppliers). There are two chapters on purchasing ethics and common human relations problems. The course is meant for purchasing agents (buyers) or persons who expect to have this responsibility. It is not oriented to buyers who buy at wholesale for resale purposes.

1798-76
PROMOTION FROM WITHIN MAKES THE SYSTEM WORK.
Food Serv Mark 38 (11): 66. Nov 1976.
389.2538 F732
Career opportunities, Employment opportunities, Employment practices, Management, Personnel management, Promotion (Occupational).
Abstract: Promotion from within a company is the heart of any career-development system. Every career-development system needs consistent policies and procedures with regards to personnel management. Policies should cover promotion from within the company, rewards for improvement, and keeping employees informed. Procedures for filling vacancies should first emphasize screening applicants through the personnel department, from the main pool of employees, before seeking candidates from the external labor market. The roles of the manager and supervisor in promotions are also discussed.

1799-76
SUCCESS OR MEDIOCRITY?
Ruby Puckett
Food Management 11 (9): 17-18. Sept 1976.
TX341.F69
Individual characteristics, Management, Self concept, Supervisors.
Abstract: Characteristics of a successful supervisor, in addition to technical skills, include: ability to communicate with and listen to employees; proper time management and scheduling; a positive attitude; a fair attitude; self confidence; ability to think of new approaches to old problems; common sense; ability to admit errors; ability to laugh at oneself and relax; and ability to plan and establish realistic short, medium and long range goals.

1800-76
PUTTING FACTS ON THE TABLE CUTS FOOD WASTE.
Instit/vol Feeding 79 (10): 47. Nov 15, 1976.
TX1.I55
College food service, Food waste measures, Plate waste, Protein foods.
Abstract: Protein waste was measured at a University of New Hampshire dining hall, serving 1,620 students, and one days waste could have fed 277 women (or 277 men) three good meals. After a one year "Wipe Out Waste" campaign, protein waste had fallen 40%. The dining service plans to label food items with their protein content and to give students tally sheets to increase their awareness of what they're eating.

1801-76
MOVING THE COMPUTER INTO THE KITCHEN.
C W Quakenbush
Restaurant Bus 75 (9): 60, 62 64, 66, 70. Sept 1976.
389.2538 F82
Computer applications, Food delivery, Food economics, Food service, Kitchens, Menu planning.
Abstract: The director of food services for Hallmark explains the advantages of a computerized system. The projected savings of 10 percent on raw foods were more than met. New jobs with greater responsibilities were given to some employees. Additional savings were realized through the use of electronic cash registers and reduction of employees through normal attrition. Jobs previously taking 20 employee hours now took seven. The computer is capable of helping to note price changes, taking inventory, and helping plan more economical menus.

1802-76
JOHNNY, THE GRAD YOU HIRED LAST WEEK, CAN'T WRITE.
Joseph A Rice
Supervisory Management 21 (9): 14-21. Sept 1976.
249.38 SU72

Administrator responsibility, Communication (Thought transfer). Communication skills, Employee responsibility, Management, Management development, On the job training, Skills.
Abstract: The common problem of employees lacking good writing or communications skills is explored for business managers. Suggestions are offered for learning, teaching, and improving good communication skills. In addition, the importance of good communication and the benefits derived from all parties concerned is emphasized.

1803-76
CASH OR CARE: HOW DO FOODSERVICE CAREERS STACK UP?
Sylvia Riggs
Instit/vol Feeding 80 (3): 65-71. Feb 1, 1977.
TX1.I55
Attitudes, Food service industry, Job satisfaction, Management, Surveys.
Abstract: Institutions' 1977 study of executive status in the foodservice industry covered responses from more than 2,200 randomly selected readers. Commercial foodservice executives are making more money than ever while institutional foodservice executives have accepted lower salaries in exchange for greater job security, more acceptable hours and the gratification from serving people. More than 90% of the women respondents work in institutional foodservice. Figures depict weekly hours, income levels, number of employees supervised, responsibility, career worries, and why they entered the business. Statistics show attitudes on many current issues.

1804-76
UNDERSTANDING PUBLIC RELATIONS.
Edward J Robinson
Cranford, N. J., Didactic Systems 295 p. [1974].
HM263.R6 F&N
Communication skills, Communications, Independent study, Mass media, Programed instruction, Public relations, Social sciences.
A programed text.
Abstract: Public relations is a management function. The PRP (public relations practitioner) is an applied social scientist who is a counselor to top management and a communicator who maintains or changes behavior. Intended for self-study, this booklet introduces public relations vocabulary and views public relations as changing or maintaining behavior of various "publics" from a social science perspective.

1805-76
SUPERVISING THE MENTALLY HANDICAPPED: THE PROCEDURES, THE REWARDS.
Howard F Jr Rudd
Supervisory Management 21 (12): 31-34. Dec 1976.
249.38 SU72
Learning disabilities, Management education, Mental retardation, Mentally handicapped, Personnel management, Supervision, Supervisors, Training.
Abstract: The procedures and rewards for employing and supervising the mentally handicapped employee are presented. In developing an effective training program for the slow learner or the retarded, allow extra training time, establish specific review periods, and introduce responsibilities gradually. Other factors to consider in helping the employee to succeed are clear explanations, equal treatment, praise, and establishing a buddy system. Mentally handicapped employees generally have lower turnover and absenteeism and are highly motivated workers.

1806-76
HOW TO ATTAIN OPTIMAL PRODUCTIVITY.
Kathleen L Ruf, Beatrice D David
Hospitals 49: 77-81. Dec 16, 1975.
RA900.H6
Food preparation, quantity, Food quality, Food service workers, Hospital food service, Human relations, Productivity, Technology.
Abstract: A study that measured productivity in 25 hospital food service systems is described. It was part of a research project that developed methodology to identify and to measure productivity and the factors that affected productivity within hospital food service systems, and that investigated the feasibility of developing a predictive model using significant factors upon which productivity is dependent. Measures of productivity include quantity and quality of meals, and employee satisfaction.

1807-76
A PROFILE: THE ADMINISTRATION OF FOODSERVICE AND LODGING IN THE COMMUNITY TWO-YEAR COLLEGE.
D L Sapienza
J Hospitality Ed 1 (1): 87-97. July 1, 1976.
TX901.P7 F&N
Administrator responsibility, Administrator role, Community colleges, Curriculum, Educational administration, Educational programs, Program administration, Questionnaires, Surveys.
Abstract: The profile of the administrator of foodservice and lodging education programs was compiled from responses to a questionnaire sent to 160, two-year publicly funded community colleges. Most administrators were male and Caucasian. The majority were 40 years of age or older, with a large group in the 48-55 age range. Discussions of the programs offered, the job of the program administrator, and his educational background and industrial experience are included.

1808-76
HOW TO PREPARE AN EFFECTIVE COMPANY OPERATIONS MANUAL.
David D Seltz, Marvin I Radlauer
Dartnell Corporation
Chicago 213 p. 1974.
HF5356.S4 F&N
Guides, Handbooks, Management, Manuals, Organizations.
Abstract: Written by management consultants, the manual explains how to obtain, collate, and refine information into a viable operations manual. Information is provided on preparation; obtaining and organizing input; and making order out of chaos as well as analyzing forms, systems, and files; using graphs, charts, and illustrations; and page numbering and coding system. In addition, mechanical preparation, reproduction, and binding is discussed. The authors also explain how to structure a useful company handbook. An exhibits section provides sample tables of contents of operations manuals from several types of companies, a reprint of IBM Business Conduct Guidelines, instructions of a major corporation for preparing a policy and procedure manual, and a reprint of Litton Microwave Cooking Identity Program Guidelines.

1809-76
DUE PROCESS IN DISCIPLINE AND DISMISSAL.
Michael J Shershin, W Randy Boxx
Supervisory Management 21 (11): 2-9. Nov 1976.
249.38 SU72
Discipline, Job termination, Labor management relations, Labor unions, Management, Management education, Personnel management.
Abstract: Consistency and fairness are key factors in handling discipline and dismissal in union and nonunion firms. In a nonunion company, the hasty, improper handling of disciplinary matters can lead to deterioration on employee morale and affiliation with a union for protection. In union firms, a labor arbitrator may reverse a dismissal decision if due process was not carefully administered. It is preferable for management to avoid hasty decisions, to investigate the circumstances fully, to practice progressive discipline which includes a series of warnings, and to review and be familiar with the labor contract.

1810-76
COST ACCOUNTING CONCEPTS FOR NONFINANCIAL EXECUTIVES.
Joseph Peter Simini
[New York] AMACOM 162 p. [1976].
HF5686.C8S5 F&N
Accounting, Costs, Management, Operating expenses.
Extract: Written for managers with little or no background in accounting, the book explains the basics of cost accounting in nontechnical language. It covers such topics as the different types of cost systems and the circumstances under which each is used, the uses of absorption and direct costing, the development and application of standard costs, plus useful information on how to structure and report cost data. Problems and answers are provided so the reader can test his understanding of the material presented in the text. Appendixes include information on the Certificate in Management Accounting (CMA) program sponsored by the National Association of Accountants, the newly established Cost Accounting Standards Board, and organizations that offer courses on cost accounting and related subjects.

1811-76
SINGLES AND THE DINNER MARKET: A POSITIVE OUTLOOK.
Food Serv Mark 38 (4): 46, 50. Apr 1976.
389.2538 F732
Attitudes, Consumers, Demography, Dining out, Marketing, Surveys, United States.
Abstract: A Gallup survey which examined the dinner-away-from-home market by demographic categories is summarized. 84% of the respondents in the national sample indicated that they do eat out in the evenings. There is no appreciable difference between men and women respondents in attitudes about eating out. The over-50 age group eats out less than other age groups, but is more consistent from year to year. Single member households exhibit the most positive attitudes toward eating dinner out and no appreciable difference is noted among occupations. Respondents with yearly incomes of $15,000 and up exhibit the most positive attitudes toward eating dinner away from home. Communities of 2,500-49,999 populations exhibit more positive attitudes than larger communities and the Midwest and South were highly inclined to dining out for dinner.

1812-76
COMPUTER APPLICATIONS; A SHORT COURSE FOR NON-EDP MANAGERS.
Roger L Sisson, Richard G Canning
New York, Wiley 1 v. 1976.
QA76.S5 F&N (Wiley professional development programs)
Computer applications, Data processing, Independent study, Information processing, Information systems, Management development.
Abstract: Nine separate booklets in a slip case introduce the nature of management information systems and discuss the steps in decision making processes which are best handled by automatic data processing. Intended for self-study, each unit provides learning objectives, instruction on the topic, review quizzes, and final exams. Completion of this course provides a basic knowledge of the application of computers in information processing including the components of management decisions, the kinds of decisions appropriate for computer automation, the steps in processing data, and the interface of information

1813-76

processing systems with accounting, production control, industrial engineering, and operations research.

1813-76
DIETARY INTERVIEWING BY COMPUTER.
Warner Slack, Et Al
J Am Diet Assoc 69 (5): 514-517. Nov 1976.
389.8 AM34
Computer applications, Computers, Diet counselling, Dietary information, Interview techniques, Interviews, Weight loss.
Extract: A computer-based dietary interviewing program has been developed for use by patients and their nutritionists. In a three-part interview designed for direct interaction between patient and computer, the program asks questions dealing with general dietary behavior, elicits from the participant details of food intake on an average day, and plans with the patient a weight-reducing diet of approximately 1,500 kcal. During the interview, the program offers dietary suggestions and, on completion, generates a printed summary for use by patients and nutritionists. This printout includes estimates of the caloric content of food portions for the average day and details of the proposed diet. The experiment described here was conducted to test two hypotheses: that preliminary interviewing by computer can assist nutritionists in subsequent dialogue with their patients, and that automated dietary counseling can assist patients directly in organizing their thoughts about eating and in planning their own dietary behavior.

1814-76
CONTROLLING COSTS: BEFORE THEY GET OUT OF HAND.
August W Smith, Kenneth E Smith
Supervisory Management 21 (12): 2-5. Dec 1976.
249.38 SU72
Cost control, Cost effectiveness, Costs, Expenditures, Management, Management philosophies, Operating expenses, Personnel management.
Abstract: How to avoid a successful cost reduction program with the aid and cooperation of subordinate personnel is discussed. A suggestion for action by the manager should first be to categorize costs by area, as operation cost controls and general cost administration. Costs reporting can be further divided into operational activities and organizational needs. Production planning cost control and improving procedures to reduce costs are also reviewed. An effective manager should automatically build cost control into procedures and communicate cost-consciousness to subordinates realistically.

1815-76
USING QUANTITATIVE TECHNIQUES IN A SYSTEMS APPROACH TO FOODSERVICE DECISION MAKING.
John M Stefanelli
J Hospitality Ed 1 (1): 57-66. July 1, 1976.
TX901.P7 F&N
Analytical methods, Cost effectiveness, Decision making, Feasibility studies, Food service management, Food service technologists, Objectives, Systems approach, Training.
Abstract: A hypothetical situation is used to examine the uses of quantitative techniques in assessing the feasibility of making a given decision in a food service operation. Four basic questions are discussed: (1) What objectives are sought? (2) How much time, effort, and money should be expended for a serious feasibility study? (3) What are the viable alternative solutions? (4) What methods are used to arrive at a decision? Advantages to this type of training are in the ability to exercise a vitality of intellectualism that may be denied in the future, the ability for trainees to uncover relevant costs and benefits and apply them in a meaningful way, and in the possible transferability of knowledge.

1816-76
THE SUPERVISOR'S EEO HANDBOOK: A GUIDE TO FEDERAL ANTIDISCRIMINATION LAWS AND REGULATIONS.
[New York] Executive Enterprises Publications Co. 31 p. 1974.
HD4903.3.S9 F&N
Employment opportunities, Employment practices, Equal opportunities (Jobs), Job discrimination, Laws, Legislation, Regulations, Supervision, Supervisors.
Extract: The pamphlet is designed to help supervisors to carry out their responsibilities by providing (1) a brief description of the major federal laws and executive orders concerning equal employment opportunities; (2) questions and answers on what anti-discrimination laws require the company to do; and (3) case examples that show how a supervisor's actions or words on the job can result in expensive and timeconsuming charges of discrimination against the company.

1817-76
THE SUPERVISOR'S HANDBOOK ON MAINTAINING NON-UNION STATUS.
New York, Executive Enterprises Publications Co. 32 p. 1974.
HF5549.S94 F&N
Behavior, Employment practices, Labor management relations, Labor unions, Leadership, National labor relations board, Psychology, Sensitivity training, Supervision.
Abstract: The disruptive influence of an outside party, the union, between a supervisor and his subordinates are detailed along with positive actions a supervisor can take to make unionization unnecessary. Information is given on how union-organizing drives operate and what a supervisor can or can't say or do under such circumstances. The union's goal of maintaining the highest possible level of employment and earnings for its members is in conflict with the supervisor's goal of increasing the efficiency of his department to the highest possible level. The supervisor's fair treatment of all employees is an important element in making it unnecessary for employees to be represented by a union. Procedures set up by the National Labor Relations Board, which governs the activities of unions and companies during an organizing campaign, are explained. During a union-organizing campaign, it is important that the supervisors make the company's case positively and give employees the truth about the union that wants to organize them.

1818-76
SOLAR ENERGY, HEAT TRANSFERENCE--'HOT' TRENDS FOR THE FUTURE.
Les D Surfas
Food Serv Mark 38 (6): 10, 13. June 1976.
389.2538 F732
Energy conservation, Energy crisis, Food service industry, Heat, Restaurants, Solar energy.
Abstract: Two dynamic energy-saving concepts have been refined to the point of application in the food service industry. One method, heat transference, is being utilized to recycle spent heat. Another concept, solar energy systems, is being used in some restaurants when economically prudent, with widespread acceptance expected within the next few years. The heat transfer concept at the Rusty Scupper restaurant in Pittsburgh and Balcom's solar heating system in Washington are described.

1819-76
BUDGETING FUNDAMENTALS FOR NONFINANCIAL EXECUTIVES.
Allen Sweeny, John N Wisner
[New York] AMACOM 137 p. [1975].
HF5550.S9 F&N
Accountability, Administration, Budget procedures, Budgets, Costs, Finance, Financial management, Management, Planning.
Abstract: Written for present and future managers, this book explains in an easily readable form what budgets are, how they work, and how to prepare and present them. It is not primarily intended for those in the financial and accounting end of a company, but can also be useful to them. The importance of the budget to the planning process and the attainment of company objectives is clearly delineated. The advantages and limitations of various types of budget control are discussed. Topics covered are: the purposes and uses of a budget, budget control through responsibility centers, responsibility accounting, types of costs and their behavior, manufacturing cost systems and the contribution concept, preparing and presenting a budget plan, carving monthly targets out of the annual budget, and hitting budget targets and protecting profits. Typical budget reports are given in the appendix; however, the reader is encouraged to refer to his own company's budget as he goes over the material in this book. Each chapter closes with a set of self-testing questions.

1820-76
ACCOUNTING FUNDAMENTALS FOR NONFINANCIAL EXECUTIVES.
Allen Sweeny
[New York] AMACOM 147 p. [1972].
HF5635.S9 F&N
Accountability, Accounting, Administration, Bookkeeping, Budgeting, Concepts, Financial management, Management, Planning.
Abstract: The primary purpose of this book is to help the busy executive, with little or no accounting knowledge, understand basic accounting and financial concepts, which are presented in a clear and concise form. The purpose is not to replace the accountant, but to assist the executive in the interpretation of accounting information, essential in measuring results and in making sound business judgements and decisions. The author also discusses some of the limitations of accounting data. Topics covered are: the dual aspect principle (assets equal equities); the accrual concept (the net income is measured by increases or decreases in owner's equity rather than by increases or decreases in cash); other basic concepts such as the money measurement principle; balance sheets and income statements; special accounting problems including depreciation, basic inventory, and accounts receivable; the basic accounting process; manufacturing cost essentials; and fundamentals of financial analysis.

1821-76
MANAGING PEOPLE: TECHNIQUES FOR FOOD SERVICE OPERATORS.
Neil R Sweeny
New York, Chain Store Age Books 198 p. [1976].
HD31.S9 F&N
Educational programs, Educational psychology, Food service, Food service management, Food service training, Instructional materials, Management education, Sensitivity training, Supervision.
Abstract: Designed for people who have little or no formal training in management, numerous management skills are presented to help food service operators increase their effectiveness and people-handling skills. Formal theories on human behavior are not given; however, they form the basis for the management ideas. Topics covered include talking about people, recruiting, motivating, training, communicating, team building, handling people problems, and working with minorities. Many real-life examples of employee situations from the food service industry are given. Forms, charts, and checklists to assist managers in areas of selecting job applicants, training employees, writing memos, delegating work, etc., are also included. Each chapter has practice exercises, concise summaries, and multiple choice questions. Suggestions for films and their sources are provided. This book could be used in train-

ing courses or as a self-study guide.

1822-76
TABLETOP IMPRESSIONS ARE SUBTLE SALESMEN.
Food Serv Mark 38 (9): 42, 46. Sept 1976.
389.2538 F732
Flatware, Glassware, Interior design, Merchandising, Restaurants, Table settings, Tableware.
Abstract: First impressions lay the groundwork for the actual meal experience. The restaurant owner must know exactly the type of restaurant he operates and who are his customers. Then, design, color, shape, and texture should all be coordinated for subtle yet effective salesmanship. It is important to choose the finest tableware affordable whether it is a moderate-priced facility or an expensive dining room. China, glassware, flatware, tablecloths, menus, etc., should all be chosen with care and handled carefully.

1823-76
JOB ENRICHMENT; THE MODERN PROVEN METHOD TO MOTIVATE YOUR EMPLOYEES.
Robert E Tannehill
Chicago, Dartnell 337 p. 1974.
HF5549.5.M62T3 P&N
Case studies, Job enrichment, Job satisfaction, Management by objectives, Management development, Management philosophies, Motivation, Motivation techniques, Personnel management.
Abstract: Presented in a tabulated manual, this management guide explains what job enrichment is and how to use job enrichment as a motivation technique. As the author explains, to understand job enrichment, it must be seen in proper focus as a motivation technique with its own theory, methodology, and limitations. There are 3 basic objectives to this manual: (1) to present background knowledge of motivation, particularly Herzberg's Motivation-Hygiene Theory, and job enrichment techniques; (2) instructions for using job enrichment; and (3) guidance for utilizing job enrichment in a manager's own organization. The case histories and supplemental bibliography are sophisticated and extensive.

1824-76
DATA PROCESSING FOR INVENTORY MANAGEMENT.
Verner A Tepe
Instit Distrib 12 (10): 48-50. Oct 1976.
HD9000.1.I5
Computer applications, Computers, Data processing, Finance, Food distributors, Inventories, Management.
Abstract: The concepts of (a) service level - the measure of a distributor's ability to satisfy a customer's request for merchandise, (b) velocity coding - a technique for measuring the relative importance of an item in relation to dollar volume, unit sales, or gross margin dollar contribution, and (c) GMROI - Gross Margin Return on Inventory are defined, examined, and applied to computerized systems for inventory management.

1825-76
CUSTOMERS REGISTER COMPLAINTS.
The Gallup Organization Inc
Food Serv Mark 38 (11): 45, 48-49. Nov 1976.
389.2538 F732
Commercial food service, Complaints, Food service customers, Odor, Restaurants, Sanitation, Smoking, Surveys, Temperature.
Abstract: A Gallup study was conducted to investigate the items or experiences food service customers consider to be the most annoying when eating away from home. Inattentive or slow service was the most frequent annoyance mentioned. Other annoying aspects encountered included dirty service ware, food temperature, cigarette or cigar smoke, disagreeable odors, waiting for tables, soiled tabletops, uncomfortable seating, and having to ask for the check. A chart which graphically and statistically displays responses by sex, age, occupation, demography, etc. is included.

1826-76
HAVE RISING COSTS CHANGED YOUR CUSTOMERS EATING-OUT HABITS?
The Gallup Organization Inc.
Food Serv Mark 38 (6): 41-43. June 1976.
389.2538 F732
Attitudes, Consumer attitude, Dining out, Food service customers, National surveys, Restaurants, Surveys.
Extract: A recent Gallup Survey was conducted to provide information on how the American public has changed its eating-out habits during the last couple of years as a result of rising food and general living costs. About half of the people interviewed have attempted to reduce the cost of eating out in various ways. Some patrons now eat out less frequently than a couple of years ago, while others go to less expensive restaurants or now order less expensive items on the menu. Detailed survey results are included.

1827-76
THE THREE TOUGHEST ON-THE-JOB PROBLEMS: A FORTHRIGHT GUIDE FOR WOMEN SUPERVISORS.
New York, Executive Enterprises Publications Co. 32 p. 1974.
HF5500.2.T4 P&N
Administration, Females, Interpersonal relationship, Management, Management development, Supervision, Supervisors.
Abstract: The three toughest on-the-job problems for women managers--supervising subordinates, working with peers, and working with superiors--are explored. Suggested ways of handling each problem are listed. Case examples illustrating the problems and how they could be handled are provided. Ten basic managerial skills are delineated, and a self-rating quiz for managers and potential managers measures managerial skills development.

1828-76
HOW ARBITRATORS DECIDE TO REJECT OR UPHOLD AN EMPLOYEE DISCHARGE, PART 2: DECIDING FACTORS IN ABSENTEEISM CASES.
John Tobin
Supervisory Management 21 (7): 25-31. July 1976.
249.38 SU72
Absenteeism, Employment practices, Industrial relations, Job termination, Management, Personnel policy.
Abstract: Factors in deciding whether an employee should be discharged for absenteeism are discussed. Arbitrators look at such deciding questions as these: Were the general "just cause" criteria met? Were the absences for short periods over a long period of time? Has management sought to help the employee? What was the length of time during which attendance was unsatisfactory? What were the reasons for absence? Was the employee adequately warned? The article emphasizes that each case is individual.

1829-76
EDP RECIPE ADJUSTMENT BY PERCENTAGE METHOD IN A COLLEGE FOODSERVICE SYSTEM.
Barbara L Torrence, Allene G Vaden
J Am Diet Assoc 69 (4): 407-411. Oct 1976.
389.8 AM34
College food service, Computer applications, Computers, Data processing, Food purchasing, Food service management, Standardized recipes.
Abstract: A standardized recipe system is extremely important in any foodservice system for control of quality, quantity, and cost. The objective of this project was to develop an automated item file, and ordering system adapted to the Kansas State University residence hall foodservice system. The programs, routines, and coding systems were planned jointly by the systems dietitian and the systems analyst. The three files are discussed in detail.

1830-76
A HOSPITALITY INDUSTRY GUIDE FOR WRITING AND USING TASK UNIT JOB DESCRIPTIONS.
Tourism Education Corporation
Bostons, Cahners 248 p. [1976].
HF5382.T6 P&N
Hospitality industry, Job analysis, Job descriptions, Management, Personnel management.
Extract: The Task Unit Job Description (TUJD) is a modification of the conventional job description. Unlike the conventional form, which usually contains only summarized or outlined facts about a job title, the TUJD contains specific and comprehensive job information. TUJDs, then, provide extensive job title data which help the establishment in personnel administration. The guide seeks to show by instruction and illustration how TUJDs can be used to develop training programs; improve supervision and employee morale; provide data for job simplification and and organization restructuring; aid labor relations; indicate areas where work efficiency can be improved; and aid management during employee recruitment, selection, and placement. The use of TUJDs to set wages, establish job classifications, and appraise employee performance is also covered. The guide also discusses job analysis and writing standard task procedures.

1831-76
UNDERSTANDING EEO: THE SUPERVISOR'S CASE BOOK.
New York, Executive Enterprises Publications Co. 31 p. 1975.
HD4903.3.U5 P&N
Employment opportunities, Employment practices, Equal opportunities (Jobs), Job discrimination, Laws, Legislation, Regulations, Supervision, Supervisors.
Abstract: Designed for supervisors, the reference guide discusses 10 cases based on actual cases of discrimination charges against supervisors brought before the Equal Employment Opportunity Commission and explains documentation of events as a supervisor's responsibility and key line of defense. Included are a glossary of equal employment opportunity terminology and a quiz to check knowledge of equal employment opportunity.

1832-76
HOW TO REVIEW AND EVALUATE EMPLOYEE PERFORMANCE; NEW APPRAISAL TECHNIQUES FOR BETTER MOTIVATION.
Universal Training System Corporation
Chicago, Dartnell 251 p. [1975].
HF5549.5.M62 U5 P&N (A Dartnell management guide)
Case studies, Job satisfaction, Management by objectives, Management development, Management philosophies, Motivation, Performance appraisal, Personnel management.
Abstract: Produced in a tabulated manual form, this management guide presents performance evaluation from the point of view of performance review and analysis. The term "performance evaluation" can denote punishment, judgment, and reward. Analysis, on the other hand, implies an understanding of mutually shared goals, strengths, and ambitions. Many employees consider their jobs unchallenging and boring. Work can be self-fulfilling. The manual gives information on job definitions, methods for conducting evaluation interviews, problems of promotability, and application of the principles of performance analysis and review. The eighteen case studies and case study analyses are extensive and well presented.

1833-76
USER ACCEPTANCE SPURS DEMAND FOR VEGETABLE PROTEIN ANALOGS.
Instit/vol Feeding 79 (7): 31. Oct 1, 1976.
TX1.I55
Food analogues, Meat substitutes, Protein foods, Recipes, Textured vegetable proteins.
Abstract: There has been an increase in the use of vegetable protein products in recent years as meat enhancers because of the juiciness, texture and less shrinkage that these combination products provide. The biggest increases are in the institutional operations, with the number of schools using the products jumping from 21.8% to 64.4%. Included are a recipe for Terry's Sauce for lasagna and a list of manufacturers of vegetable protein products.

1834-76
THE VALIDITY OF 24-HOUR DIETARY RECALLS.
Nutr Rev 34 (10): 310-311. Oct 1976.
389.8 N953
Dietary study methods, Dietary surveys, Elderly (65 + years), Nutrient intake.
Abstract: The 24-hour dietary recall is a frequently used tool for assessing nutrient intake. Several studies of the elderly are described which suggest that both over and under reporting of foods consumed limits the sensitivity of this tool for detecting changes in dietary intake. Methodological research is needed in order to develop more exacting dietary survey techniques.

1835-76
CHECK THE SPREAD OF COLDS.
Marcus Van Steen
Supervisory Management 29 (8): 33-38. Aug 1976.
249.38 SU72
Administrator responsibility, Employee responsibility, Hygiene, Illness, Management philosophies.
Abstract: Because it has been found that colds are spread from one human to another, rather than being caused by exposure to cold or dampness, this article suggests that managers be more insistent about employees with colds staying home and being isolated. Cold viruses will not live long in the atmosphere, but may live up to three hours on a human's hands. The article suggests employees wash their hands often to eliminate this. Other useful suggestions are included.

1836-76
COUNSELING SESSIONS THAT DO SOME GOOD.
Joseph J Walker
Supervisory Management 21 (11): 10-15. Nov 1976.
249.38 SU72
Behavior change, Counseling, Employee responsibility, Labor management relations, Labor problems, Management philosophies, Personnel management, Supervisors.
Abstract: Counseling is an appropriate managerial measure in situations that have not yet reached the point for disciplinary procedures. It is an effective employee-supervisor technique to help the employee recognize what his negative behaviors are and to help him realize that it may be interfering with his job performance. Some guidelines discussed to aid the supervisor in counseling include putting the employee at ease, winning the employee's confidence, finding out the employee's goals, getting the employee to see his behavior as blocking goal achievement, and dealing with the issues without quarreling.

1837-76
COMPUTERISED DIETARY CALCULATIONS: AN INTERACTIVE APPROACH.
K A Walsh
Journal of Human Nutrition 30 (6): 395-403. Dec 1976.
389.8 N959
Computer applications, Computers, Diet information, Food composition, Instructional materials, Nutrient intake.
Abstract: Students attending Nutrition and Dietetics courses at Robert Gordon's Institute of Technology in Aberdeen have successfully used three interactive dietary computer programs as an aid to their studies. RECIPE calculates the nutrient content of a recipe or meal; DAILY-DIET calculates the daily intake of nutrients; and EXCHANGE calculates the weight of a given food required to obtain a given weight of some nutrient. Each program is described, and several examples of interactive terminal communications are provided.

1838-76
CONTROLLING COSTS: HOW TO CUT THEM IN A CRUNCH.
Leonard R Wass
Supervisory Management 21 (12): 6-10. Dec 1976.
249.38 SU72
Cost control, Cost effectiveness, Costs, Expenditures, Management, Management philosophies, Operating expenses.
Abstract: A thorough discussion of how to establish a cost control program, especially during a period of economic decline, is presented. The establishment of a "venture team," made up of middle management, charged with recommending the most efficient, effective ways of cost cutting is advocated. Three phases of controlling costs suggested are (1) eliminate money losers, (2) cut out waste and excess, and (3) institute austerity. A review of mission analysis and impact analysis is included, as is a discussion of customized cost comparisons.

1839-76
HOW TO BE AN ENERGY MISER THIS WINTER.
Tom Watterson
Restaurant Bus 75 (11): 19, 21. Nov 1976.
389.2538 F82
Conservation, Energy, Energy conservation, Energy crisis, Restaurants.
Abstract: The new administration and Congress must set a strong, consistent, long range energy policy. The restaurant industry must examine their operations to use energy more effectively. Several tips are provided for reducing heating oil consumption including the recapture of wasted cooking heat, the lowering of thermostats to 68 degrees, and adequate insulation. A warning is issued to avoid new products that are said to save energy. Solar films to apply to windows are described.

1840-76
SELF-IMAGE IN BUSINESS AND LIFE.
C J Weinstein
Training Dev J 30 (9): 42-47. Sept 1976.
BF636.T7
Management philosophies, Psychology, Self concept, Training, Transactional analysis, Workshops.
Abstract: An intensive management-level examination of self-image is conducted as part of learning-system programs at The Innovative Group. The workshop content and approach, environment and mechanics, and achievable results are described. Workshop topics include managing motivation, interpreting reality, building personal performance, developing response-ability, responding to change, and achieving goals. Major goals lie in the solution of "people" problems, particularly with respect to internal and customer communications.

1841-76
MANAGERIAL FINANCE. 5th ed.
John Frederick Weston, Eugene F Brigham
Hinsdale, Ill., Dryden Press 915 p. [1975].
HG173.W4 1975 P&W
Business education, Case studies, College curriculum, Finance, Financial management, Management education, Mathematics, Problem solving, Textbooks.
Abstract: The fifth edition of "Managerial Finance" covers the entire field of business finance and the functions of the financial manager. The revisions include theoretical advances, leasing, small business finance, and other current information. It can be used for an introductory college course, a two-semester course, or an advanced course with case study and/or journal literature and advanced theory. Part 1 is an overview of finance. Part 2 concerns working capital management. Part 3 involves decision making concerning long-term assets. Part 4 is a discussion of financial structure and Part 5 is titled "Integrated Topics." The appendixes include a summary of basic business tax structure and tax factors; depreciation methods; mathematical tables; and answers to selected end-of-chapter problems. Each chapter has questions and problems.

1842-76
WHERE ARE YOU, WHERE ARE YOU GOING (MOTION PICTURE).
Beverly Hills, Calif., Roundtable Films 30 min. sd. color. 16 mm. 1976.
HF5549.W4 P&M AV
Communication skills, Human relations, Interview techniques, Management by objectives, Management development, Management philosophies, Performance appraisal, Personnel management. Includes text.
Abstract: "Where are You? Where are You Going," is a film which dramatizes the ways in which a supervisor can help an employee clarify his goals and evaluate his job performance. Effective performance appraisal requires that the evaluator follow several steps in conducting a performance appraisal interview. The discussion leader's guide suggests three methods for presenting the film and an overall structure for conducting a training session for experienced managers, management trainees, never managers, and supervisors. The manager's guidebook, "Performance Appraisal: Responsibility and Opportunity," which should be distributed prior to the film, outlines in detail suggestions for using performance appraisal as a basic management tool.

1843-76
MAINTENANCE FACTORS: THE NEGLECTED SIDE OF WORKER MOTIVATION.
Arthur M Jr Whitehill
Personnel J 55 (10): 516-519. Oct 1976.
280.8 J824
Attitudes, Employee responsibility, Job satisfaction, Males, Management, Motivation, Work attitudes, Working conditions.
Abstract: There are more workers concerned about fundamental conditions of their work environment than there are those worried about intrinsic elements of the job itself. Interviews were conducted with 173 production workers in three engine plants of leading U. S. automakers. More job dissatisfaction was expressed for the maintenance factors (good physical conditions, a safe and healthy place, and convenient working hours) than for motivation factors (variety, independence, and responsibility). Employees who are satisfied with their working conditions are generally more receptive to motivators which will help them reach their full potential. High-level needs may be overemphasized by executives and behavioral scientists.

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1844-76
WHY WORKERS STRIKE.
Food Management 11 (10): 54-57, 88, 90, 92. Oct 1976.
TX341.F69
Job satisfaction, Labor management relations, Minority groups, Self concept, Strikes, Work attitudes.
Extract: What are the psychological and sociological reasons behind strikes? What is the relationship between a man's job and his self concept? Why is there so much absenteeism, anxiety, alcoholism and open aggression on the job? These and other questions are explored in excerpts from three books: "Work in America," "All the Livelong Day" and "Working.".

1845-76
EMPLOYEES MAKE THE DIFFERENCE.
David Williams
Food Serv Mark 38 (9): 12, 16. Sept 1976.
389.2538 F732
Attitudes, Food service customers, Food service management, Food service workers, Restaurants, Training.
Abstract: The people who work in a restaurant are responsible for its success--they are the restaurant. At the Horn of Plenty Restaurant in New York City all employees are trained to keep the customer's welfare in mind. The "trailing" system is used, wherein the new employee is encouraged to learn as much as possible by sitting in on crew meetings and watching serving demonstrations. Each new employee starts busing tables, is scheduled, when proficient, as head bus for a night, and then moves on to other jobs. Each night one person is selected to manage, a position which is called the "floater.".

1846-76
A COMPUTER-BASED DIETARY COUNSELING SYSTEM.
Jelia Witschi, Et Al
J Am Diet Assoc 69 (4): 385-390. Oct 1976.
389.8 AM34
Computer applications, Computers, Diet counselling, Diet information, Diet planning, Dietary history, Dietary study methods, Dietary surveys, Interviews.
Extract: The preliminary trial of a program in which princ iples of patient-computer dialogue have been applied to dietary counseling is described. Designed to interact directly with patients, the program interviews people about their behavior and plans with them a weight-reducing diet. In a preliminary trial, twenty-five volunteers gave critical commentary en route through the interviews. The results provided insight into the process of dietary interviewing by computer and helped in the preparation of an experimental study.

1847-76
INCREASING PRODUCTIVITY: HOW BEHAVIORAL SCIENTISTS CAN HELP.
John Zenger
Personnel J 55 (10): 513-515. Oct 1976.
280.8 J824
Attitudes, Behavior, Behavioral scientists, Interpersonal relationship, Labor management relations, Management philosophies, Productivity.
Abstract: Behavioral scientists can influence the productivity of an organization without a large expenditure of money. Ten areas are suggested as appropriate for improvement efforts: executive attitude, managerial behavior, supervisory skills, job design, work group norms, compensation, non-monetary reward systems, communication and feedback, technological interface, and labor-management relations. Organizational development can promote responsiveness to innovation, reduction of friction, higher motivation, and.

1848-76
RESPONSIBLE BEHAVIOR: STAMP OF THE EFFECTIVE MANAGER.
John H Zenger
Supervisory Management 21 (7): 18-24. July 1976.
249.38 SU72
Administrator responsibility, Behavior, Leadership responsibility, Management, Management philosophies, Personnel management.
Abstract: The results of a survey among managers proves that effective managers attach most importance to responsibility. Responsible managers may be developed in the following ways: Let a new person in a supervisory position know that a crucial adjustment must be made; he is now responsible for others. Emphasize the supervisor's authority limitations. Reinforce his sense of responsibility by placing him squarely in the leadership position. Show him how to enlist the commitment of his subordinates. Reward teamwork.

1849-76
TRANSACTIONAL ANALYSIS FOR MANAGERS.
Mark S Zivan
[Boston?] American Management Associations 195 p. 1975.
RC480.Z5 F&N
Case studies, Communication (Thought transfer), Management development, Management education, Management philosophies, Manuals, Personnel management, Programed instruction, Transactional analysis.
Abstract: Transactional analysis was developed during the 1950's and is a theory which focuses on the analysis and observation of transactions between people and "stroking"--the need for human recognition. Produced in a tabulated manual format, this course for self-instruction (with examinations to be graded by an instructor) is written for practicing managers. The course consists of instructional material (concepts and methods) and activities (instructional programing, examinations and case studies). The text begins with an introduction to Transactional Analysis, or TA, and ego states. The course instruction discusses organizational goals, personal goals and the application of TA in motivation and management. Leadership and managerial styles and popular theories are analyzed. Two hypothetical companies illustrate transactions and organizational game playing. One chapter deals with general management and control. Included are case studies, a primer on group dynamics, and an article reprint.

# EDUCATION AND TRAINING

1850-76
THE ROLE OF MASS COMMUNICATION IN NUTRITIONAL IMPROVEMENT PROGRAM.
Joseph Ascroft
Pag Bull 6 (1): 2-8. Mar 1976.
QD431.A1P7 F&N
Behavior change, Communication (Thought transfer), Communication skills, Communications, Developing nations, Innovation, Mass media, Nutrition programs.
Abstract: Three categories of nutrition workers in developing nations are defined: the innovations expert, who works at the interpersonal level as an extension agent; the mass media expert, who produces messages for mass communication; and the communications expert, a role often neglected, who must change people's behavior in desirable directions. The roles of all three are discussed and strategies are devised for promoting innovations in nutrition. Advice is provided on message construction, source selection, media selection, and the artof people know-how and people involvement for implementing a diffusion program in a community.

1851-76
EDUCATION FOR ADOLESCENT MOTHERS IN A HOSPITAL SETTING.
Earladeen Badger, Donna Burns, Belinda Rhoads
Am J Public Health 66 (5): 469-472. May 1976.
449.9 AM3J
Adolescents (12-19 years), Cincinnati, Ohio, Educational programs, Hospitals, Research, Special education.
Abstract: In the Cincinnati (Ohio) General Hospital, it was noted that 16 percent of the new mothers in 1974 were 16 years and younger. A pilot study service program, begun earlier was expanded and weekly classes are now held in a pediatric clinic waiting room. Mothers may attend until the infants are six months of age. They are recruited in the post-partum unit of the hospital. Incentives include high school credits for 30 or more hours in class.

1852-76
WHAT THIS COUNTRY NEEDS IS A GOOD NICKEL TRANSPARENCY.
Ken Balthaser, Herb Stuelpe
Audiovisual Instruction 21 (7): 16-17. Sept 1976.
LB1043.A815
Audiovisual aids, Instructional materials, New products, Transparencies.
Abstract: Budget crunch, belt tightening, and cutting back are phrases common to nearly every field today, especially in education. Yet even with limited funding, educators can effectively use visual media. This article expounds upon the use of overhead transparencies, and 2 x 2 slides in their most effective manner.

1853-76
BULLETIN BOARD IDEAS.
Baltimore Co., Md., Board of Education
[Baltimore] 57 (i.e. 29) l. [1975].
LB1045.B3 F&N
Bulletin boards, Elementary grades.
Abstract: A collection of techniques for designing elementary school bulletin boards is presented. Techniques illustrated by line drawings include lettering, theme variations, design and layout, attracting interest, use of shapes and imagination, 3-D ideas, a guide to color, and lettering materials and background materials. Drawings of sample bulletin boards are provided on the following subjects: adverbs, verbs, spelling, handwriting, creative writing, communication, word study, and punctuation.

1854-76
EDUCATING TOMORROW'S PARENTS: HEALTH EDUCATION IN BREAST FEEDING.
Thelma Bamford
Journal of Human Nutrition 30 (4): 276-280. Aug 1976.
389.8 N959
Attitudes, Breast feeding, Child development, Curriculum, Elementary schools, Great Britain, Health education, Secondary schools, Teacher education.
Abstract: Health educators in Britain are responsible for promoting, establishing, and maintaining healthy attitudes

1855-76
toward breast feeding. Once attitudes and behavior are established, they are often difficult to change. Ideally, positive attitudes toward breast feeding would be developed by example in the home. Since this is often not the case, health education programs are undertaken in the junior and secondary schools. Sex education, how to be a parent, child development, and infant nutrition including breast feeding are taught to both sexes. Teacher attitudes and education on these subjects are crucial to successful programs. A discussion of trends in teacher education and general attitudes about breast feeding are included.

1855-76
THE SKILLFUL TRAINER.
Frank Bancroft
Food Management 11 (11): 25-26. Nov 1976.
TX341.F69
Educational programs, Food service management, Food service supervisors, Food service training, Food service workers, Job training, Management, Teaching methods, Trainers.
Abstract: A well planned training program developed by a food-service director can be of benefit to both the employees and management. It can mean improvement in job quality, better earning power, confidence, and job advancement for the employee. For management, labor turnover can be cut, productivity increased, morale heightened, and group work performance improved. The manager must be able to spot the employee's training needs, establish a definitive job description, progress slowly, and maintain a high standard of performance.

1856-76
HOW A ONE-PERSON DEPARTMENT SHOULD ORGANIZE TRAINING.
Stephen P Becker
Training 13 (12): 60-62. Dec 1976.
HF1101.T7 F&N
Job training, Organizations, Performance appraisal, Personnel management, Program planning, Trainers, Training.
Abstract: An examination of the problems inherent in a one-person training department is presented. Two key variables in a single trainer's role include what the organization needs from a trainer and the qualifications of the trainer. It is important for the trainer to keep an open communications link with the company executives. In a large organization the trainer is likely to do more organizational development than actual training. This type of trainer must be skilled in performance analysis techniques. Time saving suggestions such as the use of audiovisual materials, and organizational approaches are discussed.

1857-76
LOOK BEFORE YOU LEAP TO TAKE CHARGE OF CAREER DEVELOPMENT.
Stephen P Becker
Training 13 (9): 50, 52. Sept 1976.
HF1101.T7 F&N
Career ladders, Career opportunities, Occupational guidance, Trainers, Training, Vocational development.
Abstract: Taking charge of the responsibilities of career development can often lead to problems for the person involved in training. Industry does not regard career development as personal career counseling, but as having trained and available people to fill positions. The training manager who is involved in career development must be given the requisite authority that allows him to participate in promotions. He needs to develop a systems-oriented career development program with quality assessments, but also to be responsible for the progress of a candidate's career.

1858-76
TWO METHODS OF IMPLEMENTING A HOME ECONOMICS COMPETENCY-BASED EDUCATION COURSE.
Camille G Bell, Merrilyn W Cummings
Home Econ Res J 5 (2): 79-87. Dec 1976.
TX1.H6
Competency based education, Curriculum, Home economics education, Student teachers, Students, Teacher education, Teaching methods.
Extract: Two strategies for implementing a competency-based course in home economics education were compared. Sixty-three senior students were alternately assigned to a teacher-directed or student-directed class for attainment of specified competencies. Nine modules were developed to be used in the student-directed class and as the basis for instruction in the teacher-directed class. Criterion tests measured the extent to which competencies were attained for each group, and a Likert-type scale indicated students' attitudes toward competency-based education. Data were also analyzed to determine if student teaching affected achievement of competencies. No significant difference in gain scores appeared between students who achieved competencies through the student-directed and teacher-directed methods except in the competency area of program planning involving state standards.

1859-76
ROLE VS. ENTRY-LEVEL COMPETENCIES IN COMPETENCY-BASED EDUCATION.
Camille G Bell
J Am Diet Assoc 69 (2): 133-137. Aug 1976.
389.8 AM34
Behavioral objectives, Educational theories, Job skills.
Abstract: The basic components of competency-based education are presented to serve as a guideline in analyzing various approaches to implementation of this educational innovation. Definitions of role- and entrylevel competencies are given. A list of basic components of competency-based education: statement of behavior, subject matter, learning opportunities, and evaluation, is presented. Each component is explained in some detail. The author claims the real strength of this education effort lies in its emphasis on the total program.

1860-76
AWARDS AND INCENTIVES CAN HELP SPEED LEARNING.
George W Blomgren, Thomas W Thiss
Training 13 (12): 28-29. Dec 1976.
HF1101.T7 F&N
Behavior, Feedback, Motivation, Personnel management, Positive reinforcement, Program design, Program effectiveness, Reinforcement, Training.
Abstract: Awards and incentive programs are part of a series of Performance Feedback and Positive Reinforcement (PF/PR). Incentive programs can be combined effectively with learning activities so that training is reinforced and learned behavior is practiced. Some key factors utilized in performance-oriented learning include: (1) incentives given for learning, (2) reinforcement of newly acquired skills, (3) peer-oriented training, (4) individual needs for achievement, and (5) training tied to organizational objectives. A discussion of training costs, profit, and cost reduction is also included.

1861-76
FOR THE NEW TRAINER: HOW TO SURVIVE THE FIRST CLASS TAUGHT.
Martin M Broadwell
Training 13 (9): 16, 18. Sept 1976.
HF1101.T7 F&N
Behavior, Effective teaching, Instructional staff, Teaching, Trainers, Training.
Abstract: A discussion of the problems of teaching for the first time is directed at the person who is chosen to train employees in his own area of expertise. These trainers are successful at their jobs and are given some instructor training, but often panic before actually teaching the class. Four reasons causing this are numerous instructional items to remember, stage fright, insecurity, and the lack of comfortable habits in an unfamiliar situation. How to handle these problems and how to acquire the proper mental attitude are described.

1862-76
IN DEFENSE OF THE GOOD OLD LECTURE METHOD.
Martin M Broadwell
Training 13 (8): 25-26. Aug 1976.
HF1101.T7 F&N
Educational methods, Teaching methods, Testing.
Abstract: The pros and cons of lecturing are presented. The author then suggests that a modified view of lecturing might serve the best purposes of teaching. A "programmed lecture", in which the students are handed structured notes for following the lecture and drawing conclusions, is one method. The author cautions "We need to understand that not all involvement is oral, that accountability doesn't necessarily involve taking a test.".

1863-76
HOW TO CHOOSE--AND USE--MOTION PICTURE PROJECTORS.
Marybeth Buchele
Training 13 (12): 65-69, 71. Dec 1976.
HF1101.T7 F&N
Audiovisual aids, Audiovisual equipment, Eight millimeter projectors, Equipment standards, Films, Guidelines, Instructional aids, Projection equipment, Sixteen millimeter projectors.
Abstract: A detailed analysis of motion picture projectors and selection tips to aid in meeting specific needs and job requirements are presented. Comparison charts for 8 mm projectors are included with a variety of manufacturers and models presented. The charts compare such items as film, sound, speed, screen size, amplifiers and speakers, weight dimensions, prices, lamps, lenses and sync. Additional notes on specific model features are included.

1864-76
COMMUNICATING ON THE JOB; A PRACTICAL GUIDE FOR SUPERVISORS.
Charles R Buening
Reading, Mass., Addison-Wesley 83 p. [1974].
HD5549.5.C6B8 F&N
Communication (Thought transfer), Communication skills, Job skills, Nonverbal communication, Programed instruction, Questioning techniques, Supervisors.
Abstract: Designed for self-instruction, this program for supervisors teaches on the job basic communication skills. The course presents communication skills concepts and gives examples of communication barriers in an outline format. The focus is on maintaining good rapport with employees. The program begins with questioning skills and direct and open questions. One section concerns active listening skills and one section illustrates communication barriers. Each section is has concept reviews. There is a summary of the course; exercises with practical applications; a final review test; and the answers to the test questions.

1865-76
PROMOTING BREASTFEEDING IN GLASGOW: 2. IN THE COMMUNITY.
Ann D Busby, Janet F Cameron, Janet E Cresswell
Journal of Human Nutrition 30 (4): 263-265. Aug 1976.
389.8 N959

Advertising, Attitudes, Breast feeding, Community programs, Educational programs, Health programs, Infant feeding, Prenatal education, Scotland.
Abstract: The Greater Glasgow Health Board has been actively promoting breast feeding in the community. The Health Board's policy is designed to change the attitudes of the general public towards a return to breast feeding. Participation in a exhibition, distribution of leaflets, development of a mini-campaign and follow-up program, the organization of inservice training courses for home economics teachers, and planning future programs are part of the activities the Health Board has evolved to help their promotion of breast feeding.

1866-76
WE SHOULD TRAIN MANAGERS TO BE INDECISIVE AND TO PASS THE BUCK.
Robert Buser, Harry Miller
Training 13 (8): 22-24. Aug 1976.
HF1101.T7 F&N
Administration, Administrator responsibility, Decision making, Leadership responsibility, Management, Management development, Time management.
Abstract: Three realistic skills for middle management are enumerated. The first, "The Creative Use of Indecision", outlines nine ways to buy time when an immediate decision is requested. The second, "Maintaining the Tranquilibrium" offers seven ways to achieve the wishes of higher management with minimal debate. The last, "Sharing the Burden" has two sections. "Passing the Buck Up" gives eleven ways to handle responsibilities for tenuous or high risk decisions. "Passing the Buck Down" offers eight means to facilitate a division of responsibility.

1867-76
BUSINESS GRAPHS AND STATISTICS: WHAT THEY SAY & HOW TO USE THEM.
Cranford, N.J., Didactic Systems 92 p. [1969].
QA90.B8 F&N
Data analysis, Graphs, Management education, Mathematics, Programed instruction, Statistics.
Personal progress program.
Abstract: Designed for self-instruction, this course for business trainees teaches how to interpret and use the most frequently used methods of statistical communication. Only basic arithmetic skills are required to complete this course. The course does not discuss statistical theory but explains and illustrates statistical terms and methods such as population samples: measures of central tendency (mean, median, and mode): variability: and reading and interpreting graphs.

1868-76
IN-SERVICE EDUCATIONAL PROGRAM FOR DIETETIC TECHNICIANS INVOLVED IN GERIATRIC NUTRITION.
Mary Alice Caliendo
J Am Diet Assoc 69 (2): 164-167. Aug 1976.
389.8 AM34
Dietetic technicians, Elderly (65 + years), Geriatric diets, Geriatrics, Inservice programs, New York (State), Nursing homes.
Abstract: Loretto Geriatric Center is a community that sees the older person as a unity with all aspects of his being interrelated. Dietetic technicians at the Center, located in Syracuse, New York, are part of an on-going program that provides them with up-to-date knowledge, and a medium for open communication on the vertical, as well as the horizontal, level. The older residents receive the ultimate benefit: better quality of nutritional care.

1869-76
A CASE FOR SCHEDULING YOUR NEXT TRAINING MEETING AT A RESORT.
Training 13 (9): 48-49. Sept 1976.
HF1101.T7 F&N
Educational programs, Hotels, Meeting accommodations, Meetings, Training, Workshops.
Abstract: Scheduling training meetings at a resort involve s checking out many details and planning ahead. The type of resort sets the tone of the meeting and often reflects management's view of meeting participants. Transportation facilities are a prime consideration, as is the availability of AV equipment. Developing a working relationship with a group of hotels in different areas of the country is a major task of an effective training director.

1870-76
CASE HISTORIES IN MASS COMMUNICATION.
Pag Bull 6 (1): 24-41. Mar 1976.
QD431.A1P7 F&N
Breads, Communications, Ecuador, Incaparina, India, Kenya, Mass media, Nutrition education, Research.
Abstract: Six case histories in mass communication are discussed. 1) "Balahar - The Indian Children's Food" is a study in communications to promote better nutrition; 2) "The Modern Bread Story" deals with the introduction of an enriched white loaf in India; 3) "A summary of the Mass Media Nutrition Education Project in Ecuador" describes a radio-based program using advertising techniques; 4) "The Tetu Extension Pilot Project, Kenya" deals with agricultural experimentation; 5) "The Incaparina Project" is about a vegetable mixture with the nutritive value of milk; 6) "A Pilot Study on the Feasibility of of Using Mass Media for Imparting Nutrition Education in Maharashtra, India" describes a short-term mass education program.

1871-76
CHEF'S SEARCH.
Forecast Home Econ 22 (4): 33. Dec 1976.
321.8 H752
Cooking methods, Cooking techniques, Educational games, Home economics, Instructional materials, Learning activities, Puzzles.
Abstract: Chef's Search is a word search puzzle on cooking techniques. Concepts include basting, folding, blending, whipping, beating, stewing, simmering, blanching, poaching, searing, broiling, marinating, dicing, mincing, chopping, grating, and shredding.

1872-76
A CHILD'S GARDEN; A GUIDE FOR PARENTS AND TEACHERS. Rev. and expanded print.
Chevron Chemical Company, Ortho Division
San Francisco 52 p. 1976.
SB51.C4 1976 F&N
Activity learning, Class activities, Ecology, Elementary grades, Environmental education, Gardening, Resource materials, Teaching guides.
Contains teaching guide for use with movie, "Growing growing".
Abstract: A wealth of creative ideas and suggestions for teaching about the environment are offered to guide parents and teachers of elementary school children. This publication grew out of experiences with the Children's Adventure Garden in the University of California's Blake Garden. A landscape architecture student describes staff and children's experiences and gives summary observations and suggestions. The guide gives ideas for using the film, "Growing...Growing," an ecology film for kindergarten through third grade. The "Teacher'sGuide to Minigarderns" (Educational Services Branch, USDA) is reprinted. In addition, the book gives suggested audiovisual and other environmental education resources, lists of free seed catalogues, and a planting chart, as well as gardening information and science experiments. The ideas and activities can be integrated into a variety of subject areas.

1873-76
SOME NOTES ON PLANNING COMMUNICATION SUPPORT FOR AN APPLIED NUTRITION PROGRAM.
Erskine Childers
Pag Bull 6 (1): 14-20. Mar 1976.
QD431.A1P7 F&N
Applied nutrition, Behavior change, Communication skills, Communications, Cultural factors, Developing nations, Mass media, Nutrition programs, Pregnant women.
Abstract: An Applied Nutrition Program (APN) in developing nations must work to raise dietary levels by concentrating on behavioral-change objectives which rely on sensitive human communication. The staff which will deal directly with the people must be thoroughly trained in the needs of the population and the comprehensive behavioral objectives set for the target area. The audience must be identified and its beliefs and language studied. The questions that could arise in planning a communication support for an APN for pregnant women are studied in detail. The emphasis is on interpersonal communication, but mass media techniques are mentioned as well.

1874-76
MAKE PERFECT SLIDE CAPTIONS EVERY TIME.
Marie E Collart, Beth L Wismar
Audiovisual Instruction 21 (7): 13-15. Sept 1976.
LB1043.A815
Audiovisual aids, Captions, Instructional materials, Mass media, Slides.
Abstract: Printed slides over background illustations add interest and emphasis to program introductions, modular dividers, credits, or summary sections. Step by step instructions are given for adding captions to slide shows for audiovisual instructional aids.

1875-76
LIGHT YOUR OWN FIRE (FILMSTRIP): HOW TO CHANGE YOUR LIFE BY CHANGING YOUR ATTITUDES.
Continental Film Productins Corp.
Chattanooga 117 fr. color. 35 mm. and audiotape in cassette. 1976.
BF323.C5L5 F&N AV
Attitudes, Behavior, Emotions, Human relations, Psychological aspects, Sensitivity training.
Audiotape in cassette. 2s. 22.5 min. each side Filmstrip publication no. 1775.
Abstract: The fine points of communication and attitude in dealing with human relations are described in this presentation. Emphasis is given to presenting a good attitude in order to sell ourselves, products, or services. Several illustrations are presented demonstrating how people "turn off" to each other just by their personal bad attitudes. Finally, stress is given to self improvement in areas where others could be hurt or offended and taking a more positive attitude toward living.

1876-76
TRAINING WITH STANDARDIZED AUDIO-VISUAL PROGRAMS.
Jack L Copeland, John M Storms
Cornell Hotel Restaurant Admin Quarterly 17 (2): 24-29. Aug 1976.
TX901.C67
Audiovisual aids, Audiovisual equipment, Educational programs, Films, Filmstrips, Food service industry, Media selection.
Abstract: Filmstrips and motion pictures are valuable audiovi-

1877-76

sual media for use in training programs for the foodservice and hospitality industries. Both large and small operations may take advantage of these materials in proper economic combinations. Filmstrips are generally more economic for smaller operations. Both media are available from professional production companies. The article advises that training directors considering the development of customized material should first review the standardized media.

1877-76
METRIC WORKBOOK--FOODSERVICE/LODGING.
Hollie W Crawford, Milton C McDowell
Boston, Cahners 211 p. 1976.
HF5695.5.F63C7 F&N
Accounting, Business skills, Career ladders, Food service, Mathematics, Metric system, Problem solving, Workbooks.
Abstract: Fundamental mathematical skills--adding, subtracting, multiplying, dividing, decimal fractions, percentages, and business math--are valuable for advancing in the foodservice/lodging industry. This workbook, written for adults, helps the student identify and correct problem areas in fundamental mathematics with diagnostic tests and weekly test records. It also illustrates and explains the International System of Units (SI System) used in the foodservice industry. Exercises in problem solving such as costing and converting standardized recipes, purchase orders and invoices, payroll, and labor costs, are included to practice the mathematical skills used by employees in the hospitality industry.

1878-76
COOPERATIVE WORK EXPERIENCE FOR STUDENTS OF FOOD PREPARATION.
Isaac Jr Crawford
J Hospitality Ed 1 (1): 29-33. July 1, 1976.
TX901.P7 F&N
Career education, Educational methods, Educational programs, Food service training, High school curriculum, High school students, On the job training, Student participation, Vocational education.
Abstract: A cooperative work experience program for students of food preparation is presented. Objectives for the four year high school course include: (1) to provide on-the-job experiences not readily available in a laboratory situation; (2) to acquaint local industry with the availability of trained personnel for future employment; (3) to obtain feedback from employers and students in order to improve the program's relevancy to the needs of industry; and (4) to provide an opportunity for students to earn an income.

1879-76
THE LAY ORGANISATIONS: 1. THE BREASTFEEDING PROMOTION GROUP OF THE NATIONAL CHILDBIRTH TRUST.
Maire Davies
Journal of Human Nutrition 30 (4): 269-271. Aug 1976.
389.8 N959
Advertising, Breast feeding, Counseling, Great Britain, Health personnel, Health services, Infant feeding, Organizations, Prenatal education.
Abstract: The Breast Feeding Promotion Group of the National Childbirth Trust is a British organization which promotes breast feeding. The group trains counselors, who are all successful breast feeding mothers, to help other women learn to breast feed their infants. The counselor works through the National Childbirth Trust's childbirth classes and through talks at hospitals and clinics. The main portion of the counselor's work is devoted to telephone counseling, on a twenty-four hour basis. Counselors work in cooperation with health officials and refer all medical problems to the proper authorities.

1880-76
TUNING IN TO CHILDREN'S NEEDS.
Kathy Doran
Nutr Action 3 (11): 4-6. Nov 1976.
TX341.N9 F&N
Advertising, Children, Citizen participation, Codes, Legislation, Television.
Abstract: An 18 year old child has spent 18,000 hours watching television and has seen 350,000 TV commercials recommending sugary snacks and presweetened cereals. The National Association of Broadcasters (NAB) has a voluntary broadcasting code that includes standards for children's programming and advertising but it is not strictly adhered to. Action for Children's Television (ACT) is one of many concerned citizen groups which have organized to prod FCC and FTC into adopting a more responsible role in regulating children's TV. Several times the NAB code has been amended in response to ACT petitions. Several avenues for concerned citizens are described and parents are urged to watch, talk about and choose television programs with their children.

1881-76
MAKING EDUCATIONAL PROGRAMMES RELEVANT.
M A C Dowling, J J Guilbert, F M Katz
W H O Chron 30 (11): 464-467. Nov 1976.
449.9 W892
Curriculum, Curriculum development, Educational objectives, Educational planning, Educational programs, Health education, Health personnel, Health programs, WHO.
Abstract: The task of making educational programs relevant for health personnel is examined. In most cases, educational programs are developed using an existing program as a model, the content of which is based on what appears to be acceptable in other programs, often culturally different from the environment in which the new program is to function. Features of a relevant educational program, relevancy for teachers and learners, and WHO's work in health man-power development are also discussed.

1882-76
YOU AND I HAVE SIMPLY GOT TO STOP MEETING THIS WAY--PART 4: ANALYSIS AND DIAGNOSIS.
Richard J Dunsing
Supervisory Management 21 (12): 18-30. Dec 1976.
249.38 SU72
Check lists, Evaluation, Evaluation methods, Meetings, Program evaluation, Program planning, Symposia.
Abstract: Part four of a six part series on developing effective meetings deals with analysis and diagnosis. The topics discussed include evaluating meeting goals, task limits, hidden agendas, personal meeting analysis, making a meeting evaluation, comparison standards, activities and process activities, watching tasks activity, ways of managing process activities, and diagnosis and the process of change. Exhibits of suggested forms are included, such as a checklist for meeting goals, a meeting evaluation continuum, and a personal meeting patterns list.

1883-76
YOU AND I HAVE SIMPLY GOT TO STOP MEETING THIS WAY--PART 3: THE MEETING AS A HUMAN EVENT.
Richard J Dunsing
Supervisory Management 21 (11): 16-28. Nov 1976.
249.38 SU72
Behavior, Human relations, Interpersonal relationship, Meeting accommodations, Meetings, Planning, Psychological aspects, Sensitivity training, Transactional analysis.
Abstract: The third in a series of articles about successful meetings and workshops deals with a discussion of the human factor and its importance in planning a meeting. A key characteristic of people is that they often act primarily in response to feelings rather than to their thoughts. A good planner will take this into consideration in planning meeting activities. A discussion of transactional analysis (TA), the Natural Child, human interaction, the management of human energy, straight talk, and the physical setting are included with emphasis on the role of stroking and caring behaviors.

1884-76
YOU AND I HAVE SIMPLY GOT TO STOP MEETING THIS WAY--PART 2: WHY CAN'T WE?
Richard J Dunsing
Supervisory Management 21 (10): 10. Oct 1976.
249.38 SU72
Game theory, Leadership responsibility, Management games, Meetings, Productivity, Psychological aspects, Transactional analysis.
Abstract: Qualities that constitute the requirements for a "good" meeting are detailed. Good meetings need to follow an effective model. Several myths that lead to counterproductiveness in meetings include: expectations of the leader being totally responsible for the success of a meeting; the attitude that the leader needs tight control; the belief that group participation is appropriate in all circumstances; expectations that enough courtesy will insure success; and, that trying to "touch base" with everyone is good management. The roles of transactional analysis and psychological games in meetings are also discussed.

1885-76
NUTRITION EDUCATION IN THE ELEMENTARY SCHOOL.
John E Eisenhauer, Paul E Bell
Todays Educ 65 (4): 38-40. Nov/Dec 1976.
275.9 N21J
Elementary schools, Inservice programs, Inservice teacher education, Nutrition education, Teacher developed materials, Teacher education, Workshops.
Abstract: Through the efforts of seven staff members from an elementary school in Spring Valley, Pennsylvania, hundreds of people have been introduced to nutrition education. As a result of attending a summer workshop on nutrition, the staff developed teaching units based on fundamental nutrients. After involving the primary and middle grades in the nutrition program, an inservice workshop was presented to the entire faculty in the form of a multi-media Nutrition Fair. A nutrition quiz is included with emphasis on nutrition instruction and where to obtain food and nutrition information.

1886-76
EMPLOYEE TRAINING FOR PROMOTION.
Food Serv Mark 38 (4): 70-71. Apr 1976.
389.2538 F732
Career ladders, Food service occupations, Food service training, Job training, On the job training, Programed instruction, Trainers, Training.
Abstract: The most frequently used employee training methods are on-the-job, conference and discussion, classroom instruction and programmed instruction. Training programs often use all of these methods. The National Restaurant Association (NRA) has produced training curricula for many food service jobs. Career ladders are built in so that employees being promoted have been partially prepared for the new job by previous training and experience. The effectiveness of training depends to a large extent upon the instructional skills of the trainer. Steps in preparing to instruct and how to instruct

are outlined.

1887-76
LESLIE AND BETTY AND THE HOBGOBLINS.
Cortez F Enloe
Nutr Today 11 (1): 16-17. Jan/Feb 1976.
RA784.N8
Editorials, Food industry, Food misinformation, Nutrition, Safety, Television.
Extract: Recently, CBS and NBC produced television shows that were supposed to give the public a better understanding of the food we eat. These two shows, each an hour long, could have performed a useful service by giving the American people the confidence in the safety of our food supply while, at the same time, pointing out that there is no such thing as absolute safety in food, drugs or any number of things. However, instead of being positive, the networks seemed bent on scaring the wits out of the American public. Both documentaries are described in detail.

1888-76
VITAMIN A COLORING BOOK; THE FIRST OF THE VITAMIN CROWD IS VITAMIN A.
Nancy Frtz
Mississippi, State University, Cooperative extension service [State College, Miss.?] [8] p. [1975].
TX364.E7 F&N
Childrens books, Coloring books, Food sources, Grade 1, Kindergarten, Nutrient functions, Vegetables, Vitamin A, Vitamins.
Abstract: Vitamin A, portrayed as a cartoon character, is introduced to children in this coloring book which seems appropriate for kindergarten and first grade. Illustrations point out the functions of vitamin A--helping eyes adjust to dim light, keeping skin and linings of the nose, mouth, throat, and digestive tract healthy, and growth. Other pages show good sources of this vitamin and recommend eating a vegetable rich in vitamin A every other day.

1889-76
MANAGING THE HYPERACTIVE CHILD IN THE CLASSROOM.
Thomas N Fairchild
Austin, Tex., Learning Concepts 116 p. [1975].
LC4711.F3 F&N
Behavior problems, Child development, Educational methods, Educational psychology, Elementary education, Exceptional children, Hyperactivity, Hyperkinetic (hyperactive) children, Teaching methods.
Abstract: Practical suggestions on managing the hyperactive child in the classroom are provided for teachers in an easy-to-read cartoon format. Hyperactive children are generally characterized by their overactivity, distractibility, impulsivity, and excitability. While these behavior traits are present in normal children, the degree in which they are manifested and the adult's perception of such behavior contribute to the hyperactive characterization. Hyperactivity is a complex problem. An important concept for teachers to appreciate is that hyperactivity may be organically-based or environmentally-based. The major portion of this book deals with the numerous strategies that teachers can use in working effectively with the hyperactive child which are: the teacher-child relationship, the physical environment, structure, cues, reinforcement, communication, and methods and materials. Written for teachers, the information is of interest to other professionals and parents dealing with the hyperactive child.

1890-76
HEALTH EDUCATION FOR JOB CORPS ENROLLEES.
Jonathan E Fielding
Publ Health Rep 91 (3): 243-248. May-June 1976.
RA421.P82 F&N
Adolescents (12-19 years), Curriculum, Health education, Job training, Minority groups, Nutrition education, Poverty, Young adults (20-34 years).
Abstract: The Job Corps has developed a new health education program designed to be relevant to young adults from poverty-level families, of differing minority background, enrolled in the Job Corps. The program is based on ten modules taught by an instructor with the assistance of teaching aids. The modules are described and emphasize the higher risk towards disease that minority groups face, where to obtain health care, drugs, dental care, nutrition, first aid, emotional health, and sexuality including reproduction and venereal disease.

1891-76
VESTED INTERESTS AND FUTURE PERSPECTIVES IN MASS COMMUNICATION AND MEDIA.
Andreas Fuglesang
Fag Bull 6 (1): 9-13. Mar 1976.
QD431.A1F7 F&N
Communications, Cultural factors, Developing nations, Marketing, Mass media, Multimedia instruction, Nutrition education, Television.
Extract: The role of mass media cannot be understood and properly described if it is isolated from the national economic and cultural context. The capacity of a developing country to establish a mass media system and use it effectively for educational purposes is strongly affected by inherent constraints in the international context. Education for nutrition improvement in developing countries tends to be dominated by a one-way flow of information from technologically advanced metropolitan centers through newspapers, radio, television, and films.

1892-76
CLEAR WRITING.
Marilyn B Gilbert
New York, Wiley 337 p. [1972].
PE1408.G5 F&N
Communication skills, Programed instruction, Semantics, Vocabulary, Writing.
For self-study or classroom use.
Abstract: "Clear Writing" can be used for self-study or classrooms. It is a guide for turning a first attempt or first draft into a piece of clear, effective written material. The principles of effective writing--grammar and sentence structure--are presented in sections. The user applies these principles in written exercises. There are self-evaluations both before and after the explanatory material. The appendix includes practice exercises, a guide to clear writing, charts, and copyediting symbols.

1893-76
INSTRUMENT FOR USE IN THE ANALYSIS OF K-12 NUTRITION CURRICULUM GUIDES.
Christine Go
Society for Nutrition Education, National Dairy Council
Berkeley, Calif. 14 p. May 1976.
TX364.G55 Suppl. F&N (National Nutrition Education Clearing House nNECH monograph, no. 1. Suppl.)
Consumer education, Curriculum guides, Health education, Home economics education, Instructional materials, Nutrition education, Questionnaires.
Abstract: An instrument for use in evaluating nutrition curriculum guides for grades K-12, is also suitable for analysis of instructional resources in nutrition such as college texts. All phases of nutrition education are covered, from design concept through planning, social concerns, implementation, and evaluation. A multiple choice format of questions, both general and on specific concepts and activities, etc., is used. A one to five rating scale for the answers is provided for evaluation purposes.

1894-76
THE CANADIAN DIABETIC ASSOCIATION NATIONAL DIET COUNSELLOR--A CHANGING ROLE.
Jan Goeller
J Can Diet Assoc 37 (3): 151-152. 1976.
389.9 C1632
Canada, Canadian Diabetic Association, Diabetes mellitus, Diet counselling, Nutrition education.
Abstract: The role of the National Diet Counsellor has been shifted to more equally respond to the needs of diabetics in all parts of Canada. The development of teaching aids, speaking to groups of diabetics, educating those professionals teaching diabetics, and consultation with industry and government in product development and labeling are emphasized on the national level rather than individual diet counselling. Personal nutrition counselling is readily available at the local level.

1895-76
NUTRITION EDUCATION CURRICULA: RELEVANCE, DESIGN AND THE PROBLEM OF CHANGE.
Gary A Griffin, Luise Light
[Paris] UNESCO 53 p. [1975].
TX364.G75 F&N (United Nations Eduational, Scientific and Cultural Organization. Educational studies and documents, no. 18)
Community support, Curriculum development, Curriculum planning, Educational change, Food habits, Nutrition education.
Abstract: Written for professional nutrition educators and other education professionals involved in planning nutrition education programs, this publication discusses the role of education in national development. One chapter deals with the origin of food habits and nutrition behavior. Three curriculum designs or models, which can be adapted to local culture, tradition, and educational philosophy, are presented as guides for changing nutrition behavior in young people. Collaborative efforts and community and educational support are essential because nutrition issues and problems are important to the national interest in every country. Each chapter has an extensive list of references.

1896-76
GUIDELINES FOR MAKING HEALTH EDUCATION WORK.
Paul L Jr Grover, Jean Miller
Publ Health Rep 91 (3): 249-253. May-June 1976.
RA421.P82 F&N
Behavior change, Communications, Environmental factors, Health education, Information dissemination, Interpersonal relationship, Mass media, Reinforcement, Television.
Extract: The results of a number of studies which have indicated the limited effectiveness of health education efforts using the mass media are reviewed. The cause of these failures was the inability to apply a number of principles of effective design to the instructional materials used in the mass media. The author lists 10 guidelines for the construction of effective instructional materials. The principles of social reinforcement that must accompany health education instruction, if behavior is to be modified, are outlined.

1897-76
WHY WORKSHOPS FAIL.
James O Hammons
Audiovisual Instruction 21 (9): 16-18. Nov 1976.
LB1043.A815
Institutes (Training programs), Participation, Program administration, Program evaluation, Program planning, Symposia, Workshops.
Abstract: Recent literature on inservice staff development activities has focused on the need for development rather than on the critically important question of how to meet these needs. Many institutions hold workshops without research to support their methods. The author discusses several reasons why workshops fail based on his experience and observations. The data are presented as "statements of association" because it was not obtained under controlled experimental conditions that would allow for definitive statements of causation.

1898-76
OUT OF A COCOON INTO THE REAL WORLD.
Douglas Harris
Staff Welfare Catering p. 31-32. Nov 1976.
TX946.5.I5 F&N
Catering, Cook-managers, Cooking instruction, Curriculum, Educational programs, Food service occupations, Food service supervisors, Great Britain, Vocational education.
Abstract: The curriculum offered in British catering colleges is not sufficient in meeting the realities of the realities of the industrial catering world. This conclusion was part of the results of a survey of personnel managers and catering representatives of schools, hospitals, and industry. According to the survey, new graduates are exposed to the theoretical aspects of catering, but lack the practical experience of the catering profession, which must be learned under actual working conditions. Strong recommendations are made for requiring a year of experience in the catering industry before entering college.

1899-76
GARDENING STIMULATES NUTRITION LESSONS.
Selma Held
Nutr News 39 (3): 11. Oct 1976.
389.8 N957
Gardening, Home economics, Nutrition education, Secondary education, Vegetables.
Abstract: A class gardening project is an informal yet stimulating way to teach nutrition. Nutrition facts and fallacies can be covered while planting, weeding, harvesting and finally preparing recipes with the garden yield. Vegetables that could be used in fall food preparation classes were chosen including green peppers, eggplant, tomatoes, green beans, onions and zucchini, and several herbs. Each student was responsible for researching the nutritional value of the vegetable he or she planted. In addition to nutrition information the students learned that vegetables and herbs can make tasty, nutritious, yet low-cost dishes.

1900-76
HELPING KIDS MAKE BETTER FOOD CHOICES.
Food Nutr 6 (4): 12-15. Aug 1976.
aTX341.F615
Animal nutrition, Bilingual education, Curriculum, Educational programs, Ethnic foods, Experiments, Nutrition education, Parent participation, Teaching methods.
Abstract: Three nutrition education programs developed to help children make better food choices are described. A bilingual project in Lowell, Massachusetts has combined nutrition education with the development of language skills.Tasting parties were used with Portguese and Spanish speaking children to introduce them to new foods. In College Park, Georgia, seventh-graders performed a series of animal feeding experiments. A nutrition course was introduced into the curriculum of a Brighton, Colorado school and both students and parents became involved.

1901-76
HERE ARE ANSWERS TO YOUR QUESTIONS ABOUT MEETING PLANNING.
Training 13 (9): 36, 41-42. Sept 1976.
HF1101.T7 F&N
Hotels, Meeting accommodations, Meetings, Planning, Training.
Abstract: Answers to reader's questions about planning training meetings and selecting sites are handled in a question and answer format. Questions dealing with airport motels, selecting meeting rooms for small groups, luncheon prices, and the alternatives of using in-house facilities versus outside facilities for training sessions are dealt with in detail.

1902-76
HOW TO CHOOSE - AND USE - FILMSTRIP PROJECTORS.
Training 13 (8): 27-32. Aug 1976.
HF1101.T7 F&N
Audiovisual aids, Audiovisual equipment, Filmstrips, Filmstrips/sound.
Abstract: There are four types of filmstrip projectors: silent rear-screen, silent front projection, sound rear-screen, and sound front projection. There are an estimated 500,000 projectors in use today in business and industry. This article lists various brands of projectors and shows what each has to offer, in order to aid potential buyers in deciding which projector will best serve organizational needs.

1903-76
TRAINING IS IMPORTANT.
Dianne D Jenkins, Melanie Watts
Food Nutr 6 (5): 4-6. Oct 1976.
aTX341.F615
Food service management, Food service workers, Management, Management education, School food service, Television, Training, Workshops.
Abstract: Managers should go to school to learn about food preparation, food specifications, serving systems, nutrition, convenience foods and merchandising. Summer workshops provide special opportunities for food service workers and the Texas State workshop system is described. A public TV series in South Dakota, part of the Food for Youth program, offered nutrition information in a 10 week serial, and attracted many viewers. Course credit was offered to South Dakota school food service personnel who completed quizzes resulting from the filmed segments.

1904-76
TURNER'S SCHOOL HEALTH AND HEALTH EDUCATION. 7th ed.
Frank H Jenne, Walter H Greene
St. Louis, Mosby 357 p. 1976.
LB3405.T3 1976 F&N
Education, Evaluation, Health appraisal, Health education, Health personnel, Nutrition, School children (6-11 years), School health services, Schools.
Abstract: Principles and practices of school health and health education are related to conditions prevailing in American schools and society in this updated edition. The nature and development of school health and health education as well as the organization and administration of these programs are covered; other topics include school health education, school health services; healthful, social, emotional, and physical environments; health promotion and problems; and appraising school health and health education programs. Individuality of children and youth is recognized, and an effort has been made to avoid sex role sterotyping. Affective education has been given greater prominence in this edition. Nutrition is incorporated into various sections with brief references to nutrition needs and problems of children, school food services, and professionally-trained nutrition personnel available in schools. Written in textbook style, it contains helpful information for all involved in health education.

1905-76
SEPARATING THE AMATEURS FROM THE PROS IN TRAINING.
Malcolm S Knowles
Training Dev J 30 (9): 16-17. Sept 1976.
BF636.T7
Adult education, Adult educators, Educational theories, Effective teaching, Teaching, Trainers, Training.
Abstract: A personal commentary, by Malcolm Knowles on his experiences as training director, is a preface to a discussion of the amateur and the professional in the training field. According to Knowles, the pro is versed in andragogy, the art and science of helping adults learn, while the amateur uses pedagogy, the art and acience of teaching youth. Having adults taught as if they were children, is the mark of the amateur adult educator. Indicators to help assess the difference in views between the two approaches are included.

1906-76
EVALUATING MATERIALS.
P Kenneth Komoski
Todays Educ 65 (4): 108-109. Nov/Dec 1976.
275.9 N21J
Educational objectives, Educational planning, Evaluation, Evaluation methods, Instructional aids, Instructional materials, Media selection.
Abstract: Several pointers are given to aid people in becoming effective selectors of instructional materials. These include: remembering that the ultimate consumers of the material are the students, who usually have no choice in the selection process; checking that the objectives are stated clearly; seeing that the scope and sequence reflect the specified goals; asking what the materials assume the teacher can do; checking to see if the achievement tests reflect objectives emphasized in the learning activities; investigating if direct feedback from learners was used in developing the materials; and, using several students to trial test the materials.

1907-76
THE CHALKBOARD - MORE THAN JUST CHALK.
Stephen Krulik, Ann M Wilderman
Audiovisual Instruction 21 (7): 41. Sept 1976.
LB1043.A815
Audiovisual aids, Chalk boards, Instructional materials.
Abstract: For most teachers, the chalkboard is the most accessible piece of audiovisual equipment in the classroom. Because it is so basic and common, it is often overlooked as an effective teaching tool. Suggested uses focus on drawings diagrams, tracing transparencies, use of newsprint, colored chalk, and magnetic chalkboards.

1908-76
THE LAY ORGANISATIONS: 2. THE NURSING MOTHERS' ASSOCIATION OF AUSTRALIA.
Judith Laird
Journal of Human Nutrition 30 (4): 272-275. Aug 1976.
389.8 N959
Attitudes, Australia, Breast feeding, Family life education,

Infant feeding, Information dissemination, Organizations.
Abstract: The 20,000 member Nursing Mothers' Association of Australia was organized in 1964 by six mothers who were concerned about the lack of breast feeding information and the nonsupportive attitude of the community. Their aims include helping, encouraging, educating, and supporting mothers who wish to breast feed. The Association provides advisors, discussion groups, counseling, literature, mothering and lactation aids, milk banks, newsletters, libraries, a research department, and community education. The La Leche League is a similar organization working in the United States.

1909-76
TEACHING THE SEMINAR PRACTICUM TO DIETETIC TECHNICIANS.
Carolyn U Lambert
J Hospitality Ed 1 (1): 20-28. July 1, 1976.
TX901.P7 F&N
Curriculum, Dietetic technicians, Dietitians, Educational programs, Food service occupations, Health education, Hospital food service, Instructional innovation, Nutrition education.
Abstract: The dietetic technician has begun to assume the management of various aspects of health care food services. This managerial role requires effective decision-making and communication techniques. The dietitian also serves as a career model for the technician and should guide the technician's learning experiences. The "seminar-practicum" is an educational approach developed at Pennsylvania State University which integrates theory with practice within a professional environment. The author's experiences as a seminar-practicum instructor in Hospital Food Operating Systems are discussed.

1910-76
A HOME-STUDY PRIMER FOR TRAINING DIRECTORS.
Michael P Lambert
Training Dev J 30 (9): 48-51. Sept 1976.
BF636.T7
Correspondence study, Educational programs, Home study, Instructional materials, Trainers, Training techniques.
Abstract: Home study methods as part of a company-sponsored training program are outlined with regard to advantages, available courses, tuition reimbursement, and school selection. A case study at the Kimberly-Clark Corporation is described. Advantages of home study include time saved, skills learned, cost saved and motivation achieved. With continuing employer interest, most people will be glad to cooperate in a home study training program.

1911-76
AN AUDIO-TUTORIAL AID FOR DIETARY INSTRUCTION IN RENAL DIALYSIS.
Virginia K Lawson, Mary M Traylor, Mary B Gram
J Am Diet Assoc 69 (4): 390-396. Oct 1976.
389.8 AM34
Audiovisual equipment, Audiovisual instruction, Dialysis, Dietitians, Educational methods, Instructional materials, Nutrition education, Renal failure, Therapeutic and special diets.
Abstract: It is of vital importance for patients on renal dialysis to adhere to their dietary prescriptions. The study described was designed to develop, test, and assess the efficacy of an audio-tutorial program for improving the dietary adherence of patients with chronic renal failure, particularly the educationally disadvantaged. Samples of the video taped segment and detailed test results are included. A discussion of information recall scores, behavioral scores, and information, behavioral and socioeconomic correlations is provided.

1912-76
PREPARING OVERLAY TRANSPARENCY MASTERS.
William C Leonard
Audiovisual Instruction 21 (7): 18-20. Sept 1976.
LB1043.A815
Audiovisual aids, Instructional materials, Product development, Transparencies.
Abstract: Overlay transparencies are actually series of transparencies used in various combinations. They are useful teaching aids for building important concepts because they make it possible to discuss each section as it occurs. A step by step presentation is given for the processes involved in preparing transparencies and overlays.

1913-76
PROMOTING BREAST FEEDING IN GLASGOW: 1. IN THE HOSPITAL.
Carol M Logan
Journal of Human Nutrition 30 (4): 261-262. Aug 1976.
389.8 N959
Breast feeding, Dietitians, Hospital personnel, Hospitals, Infant feeding, Lactation, Pregnancy, Prenatal education, Scotland.
Abstract: The roles of the parentcraft staff and the dietitian in promoting breast feeding in a Glasgow hospital are discussed. The parentcraft staff encourages the undecided mother to consider breast feeding her infant. Prior to delivery the staff provides instruction on lactation and breast care, and post-natally instruction is provided on breast feeding and provides information on nutrition during pregnancy and lactation. Cooperation between the parentcraft staff and the dietitian helps to maintain a hospital environment that provides support and encouragement to the breast feeding mother.

1914-76
WHAT THE TEACHER SHOULD KNOW ABOUT DIABETES AND THE DIABETIC CHILD.
Sallie Steele MacDonald
American Diabetes Association
Washington 4 p. 1974.
RC660.M3 F&N
Carbohydrate metabolism disorders, Child nutrition, Children, Diabetes mellitus, Hypoglycemia, Teachers.
Reprinted from the June 1971 issue of Diabetes News.
Abstract: This publication should give teachers more confidence in dealing with the diabetic child. The pamphlet explains the most likely emergency--hypoglycemia or insulin shock. Teachers should have some readily available carbohydrate at all times. The diabetic child is more secure if he knows that his teacher can give him aid if necessary. Communication and cooperation with the school nurse, physician, and parents are important. The diabetic child should not be stigmatized or treated differently. Teachers who know the symptoms of diabetes can sometimes recognize diabetes in a child whose disease has not yet been diagnosed.

1915-76
EFFECTIVE PRESENTATION; A SHORT COURSE FOR PROFESSIONALS.
W A Mambert
New York, Wiley 1 v. 1976.
HF5549.5.C6M3 F&N (Wiley Professional Development Program)
Communication (Thought transfer), Communication skills, Independent study, Management development, Professional education.
Abstract: Ten separate booklets in a slip case provide the techniques for effective oral presentations. Intended for self-study, each unit provides learning objectives, instruction, review quizzes, and final exams. Completion of this course provides a basic knowledge and analysis of presentations as acts of communication; principles and techniques of effective oral presentation; self-evaluation of effectiveness; and a foundation for building communication skills.

1916-76
FOOD INFORMATION AND THE MEDIA. A FOOD EDITOR'S VIEW.
Anne Marshall
Food Nutr Notes Rev 33 (1): 28-31. Jan-Mar 1976.
389.9 AU73
Australia, Foods instruction, Information needs, Meal planning, Nutrition.
Abstract: A food editor for an Australian women's magazine explains the magazine's role in the dissemination of food and nutrition information to the community and the needs of the community to which the magazine is directed. Her particular magazine is directed at budget-minded persons. So, she states her primary responsibility as teaching readers to cook successfully. Secondly, she advises on the selection of food which gives good food value for money and on the use of this food to produce well-balanced meals.

1917-76
THE FLOOR IS YOURS; THE BUSINESS SPEAKER'S GUIDE.
Management Training, ltd.
Jean Martin
[London] 63 p. [1972].
PN4121.M33 F&N
Business skills, Management development, Management education, Public speaking, Speeches.
Includes phonodisc, 2s. 7 in. 33 1/3 rpm. Side 1 and band 1, side 2: The spoken word; band 3, side 2: Microphone techiniques.
Excerpt: The book is designed for the busy manager who wishes to improve his business speaking and wants an easily-read guide on the subject. It has two uses. First, it is the take-away book in "The Floor is Yours" film program and has been specially planned as a working guide to refresh a manager's memory when he is back at his desk or working on his next presentation at home. Secondly, the practical advice it contains makes it useful for managers who have not participated in the program, the reader being taken step-by-step through the stages of preparation (setting your objective, planning your presentation, preparing your materials, rehearsal and practice, and on the day). No chapter takes more than five minutes to read. All the procedures are simply and briefly described in checklist form, and as a special feature, the book contains a stereo record on "The Spoken Word and Microphone Techniques.".

1918-76
THE MEDIATE TEACHER: SEMINAL ESSAYS ON CREATIVE TEACHING.
Frank McLaughlin
Philadelphia, North America Pub. Co. 215 p. [1975].
LB1025.M3 F&N
Communication skills, Educational methods, Educational theories, Effective teaching, Essays, Mass media, Multimedia instruction, Teaching techniques.
Abstract: In his preface, the editor of this collection of essays on creative teaching and "teaching through media," warns that the book is not about media. Rather, it is about the ways in which a teacher can improve his teaching by becoming more aware of the impact of movies, television, and popular music on his students. Stressing variety and flexibility in their teaching methods, the authors question some of the behavioristic approaches to education. They offer examples of materials and strategies for creative teaching such as conducting a class without saying a word, having students publish their own magazine, and using books, films, and television to

1919-76

analyze a single topic. This anthology would be useful to teachers of every grade level and its list of regional media educator organizations will facilitate communication among teachers.

1919-76
A TEACHING MANUAL ON FOOD AND NUTRITION FOR NON-SCIENCE MAJORS. Updated and rev. [ed.].
Daniel Melnick
Washington, Nutrition Foundation  261 l. [c1975].
TX364.M446 1975 F&W
College curriculum, Curriculum guides, Food science, Instructional materials, Manuals, Nutrition education, Teaching guides.
Abstract: Dr. Melnick organized a course on food and nutrition for non-science majors at Florida Atlantic University to expose students to the truth about food safety and nutrition. Subjects cover nutrition concepts, food composition, chemicals in food (both natural and added), food use, processed foods, fertilizer and pesticide use, food safety, fabricated foods, consumer interests, and many more. A summary, in outline form, of that course is published as a paperback, since it will be revised yearly. The pages may be easily prepared as transparencies or slides.

1920-76
ADDING MACHINES AND CALCULATORS.
Ronald Merchant
New York, Wiley  182 p. [1974].
HF5541.C3M4 F&W
Adding machines, Business skills, Calculators, Mathematics, Programed instruction.
Abstract: There are three basic objectives in this guide for self-study or classroom use--to develop touch-control facility with a ten-key keyboard on adding machines and calculators; to become familiar with the capabilities of these machines; and to apply basic mathematical concepts in business or other situations. The text is primarily concerned with teaching efficient use of these machines and proficiency with the operation of the key-board to solve business problems. The appendixes give guidelines for rounding numbers, decimal equivalents of common fractions, self examinations, and a glossary of common business terms.

1921-76
ORIGINALITY IN CLASSROOM COMMUNICATION: A GUIDE TO PREPARING POWERFUL OVERHEAD PROJECTION VISUALS.
Minnesota Mining and Manufacturing Company, Visual Products Division
St. Paul  [7] p. [1976].
LB1044.9.09M5 F&W
Audiovisual aids, Classroom materials, Instructional aids, Mass media, Overhead projectors, Projection equipment, Transparencies.
Abstract: One of the advantages of overhead projection as a communication techinque is that an instructor can face his audience in a fully-lighted room. However, overhead projection is effective only if the materials being projected are visually interesting and well presented. This 3M Company pamphlet explains how to make good transparencies. It gives ideas for utilizing books, magazines, newspapers, and other files for overhead projection as well as lettering. Overlays, and presentation techniques.

1922-76
TEACHING YOUR OVERHEAD PROJECTOR SOME NEW TRICKS.
Minnesota Mining and Manufacturing Company, Visual Products Division
St. Paul  [8] p. [1976].
LB1044.9.09M52 F&W
Audiovisual aids, Overhead projectors, Projection equipment, Transparencies.
Abstract: Versatility of the overhead projector as a media technique is illustrated with ideas for increasing its potential in the classroom. Advantages of the projector and overhead projection principles are also outlined in this pamphlet.

1923-76
COMPETENCY-BASED LEARNING PACKAGES--A CASE STUDY.
Norman J M Murray
Training Dev J  30 (9): 3-7. Sept 1976.
HF636.T7
Academic achievement, Adult education, Competency based education, Curriculum, Educational objectives, Educational programs, Learning experience.
Abstract: The design, development and delivery system of competency-based, criterion-referenced learning packages and syllabi, used for instruction in the external-degree programs of the Institute for Personal and Career Development of Central Michigan University, are described. The nontraditional, external-degree components of the Institute's programs are essentially competency-based, developed in anticipation of the fulfillment of personal and career objectives rather than the fulfillment of traditional classroom competencies and objectives.

1924-76
IMPROVING THE RESULTS OF WORKSHOPS; PART 3--LINKAGE, EVALUATION AND FOLLOW-UP.
Leonard Nadler
Training Dev J  30 (9): 31-35. Sept 1976.
HF636.T7
Conferences, Evaluation, Evaluation methods, Feedback, Questionnaires, Workshops.
Abstract: The activities and follow-up necessary after the conclusion of a workshop is the topic of the third segment in a three part series on improving the results of workshops and conferences. Examples are given of ways to implement the linkage of the effects of the workshop with the participant's actual application of the results of the workshop upon his return to work. Techniques on evaluating the workshop, distributing evaluation results, and the roles of the coordinator, participant, and sponsor in utilizing the follow-up are explored in detail.

1925-76
IMPROVING THE RESULTS OF WORKSHOPS PART II--CONDUCTING WORKSHOPS.
Leonard Nadler
Training Dev J  30 (8): 36-44. Aug 1976.
HF636.T7
Conferences, Institutes (Training programs), Planning, Student participation, Symposia, Workshops.
Abstract: "Conducting Workshops" is the second of three articles on improving workshops and conferences. Much of the work in conducting workshops is carried out by the Steering Committee. Its major functions include availability to participants, making design changes, and response to logistical problems. Registration, informal versus formal opening procedures, materials and equipment, messages and communication, resource persons, and closure activities are discussed in detail with emphasis on the role of the Steering Committee and the coordinator.

1926-76
THE ART AND TECHNIQUE OF MULTIMEDIA.
Margaret R Nelson
Audiovisual Instruction  21 (8): 38-39, 41-42. Oct 1976.
LB1043.A815
Audiovisual aids, Audiovisual instruction, Bibliographies, Educational methods, Instructional materials, Multimedia instruction, Student participation.
Abstract: Multimedia is the simultaneous presentation of two or more images usually accompanied by sound. Multiple visual images challenge the student by presenting information rapidly and also encourage individual interpretation of the material presented. Though multimedia presentations are recognized as effective teaching tools, their use is not too widespread because of the amount of time required to produce them and the limited information available. Multimedia is highly effective for comparing, contrasting, and examining ideas. An annotated bibliography on multimedia is presented, which includes the topics of research and theory, guidelines, equipment, examples, and techniques.

1927-76
THE CONTRIBUTION OF THE HEALTH VISITOR.
Patricia E O'Connell
Journal of Human Nutrition  30 (4): 266-268. Aug 1976.
389.8 N959
Breast feeding, Counseling, Family health, Great Britain, Health personnel, Health services, Maternal and child health, Pregnancy, Prenatal education.
Abstract: The role and duties that a health visitor performs in the British community are described. Before 1946, the health visitor dealt only with maternal and child health, but health visiting now includes responsibility for the physical and emotional health of the entire family. Two primary responsibilities of a health visitor include personal health counseling and community health teaching. In this capacity, the health visitor's duties include providing guidance in pregnancy and childbirth education, and in promoting breast feeding.

1928-76
DEVELOPMENT OF HEALTH ATTITUDES AND BEHAVIORS.
Beverly B Palmer, Charles E Lewis
J Sch Health  46 (7): 401-402. Sept 1976.
LB3401.J6 F&W
Attitudes, Behavior, Child development, Health, Health education, Psychological aspects, School children (6-11 years).
Abstract: How do children know they are sick? What do children see as the causation, prevention, and appropriate treatment of illness? Where and how do children learn theseconcepts? How vulnerable do children of different ages feel to various medical events? Whom do children see themselves using when they need medical help? These questions are answered which in turn may be used for identifying the critical periods for providing various health services to children.

1929-76
SKILLS APPROACH TO HEALTH EDUCATION: A FRAMEWORK FOR INTEGRATING COGNITIVE AND AFFECTIVE LEARNING.
Guy S Parcel
J Sch Health  46 (7): 403-406. Sept 1976.
LB3401.J6 F&W
Health, Health education, Learning, Learning ability, Learning activities, Mental development, Skills.
Abstract: A perspective that emphasizes the need to focus on skills as an outcome of health education is presented. These skills should be based on the developmental needs and characteristics of the child, involving an integration of cognitive and affective learning. Within the proposed framework, content and process are designed to develop the specified skills. Providing experience in practicing the skills is an essential component of the skills approach.

1930-76
POWERFUL TOOLS FOR TRAINING, MOTIVATING AND MANAGING BETTER.
Training 13 (12): 15-16. Dec 1976.
HF1101.T7 F&N
Behavior, Feedback, Management philosophies, Performance appraisal, Performance criteria, Personnel management, Positive reinforcement, Psychological aspects, Reinforcement.
Abstract: A discussion of tools for training, motivating, and improved managing is part of a series on Performance Feedback and Positive Reinforcement (PF/PR). The use of PF/PR principles in the management, training, and development of human resources has gained popular acceptance and increased interest recently. Reasons for the new attention to PF/PR technology and how the behavioral management approach has been utilized today in a variety of industrial situations are examined.

1931-76
HOW TO IMPROVE YOUR TRAINING SKILLS.
Preston Publishing Company
New York 1 v. (unpaged). 1975.
HF5549.5.T7P7 F&N
Inservice education, Job skills, Performance, Personnel management, Programed instruction, Supervision, Training techniques.
Programed text.
Abstract: There are four basic principles of training: performance, pacing, feedback, and withdrawal of support to enable an employee to work productively and independently. The supervisor's role is one of maintaining high quality production. In order to do this, he must understand the characteristics of good employee supervision. This programed instruction concentrates on the basic principles of training. It begins with the determination of training needs, job function, the requirements for carrying out job functions. It discusses work environment, job orientation, and establishing behavior (teaching people what to do). A simulated training session is provided at the conclusion of the course.

1932-76
EXPLORING PROFESSIONAL COOKING--A NEW APPROACH TO FOOD SERVICE.
Mary F Ray, Evelyn J Lewis
J Hospitality Ed 1 (1): 75-77. July 1, 1976.
TX901.P7 F&N
Career education, Cooking instruction, Curriculum, Educational objectives, Educational programs, Food preparation, home, Food preparation, quantity, Food service training, Instructional materials.
Abstract: Supervisors of Home Economics in the Broward County, Florida school system were responsible for the introduction of food service training courses in the area's schools. They developed a program designed to interest both boys and girls pursuing a career in food service. The program, Exploring Professional Cooking, consisted of a textbook, teacher's guide, student activity guide, and visual aid packet. Well known principles of food preparation were applied to quantity cooking, thus bridging the concepts of home cooking and professional cooking.

1933-76
FOOD INFORMATION AND THE MEDIA A DIETITIAN'S VIEW.
Elizabeth Richardson
Food Nutr Notes Rev 33 (1): 32-34. Jan-Mar 1976.
389.9 AU73
Evaluation, Information dissemination, Information sources, Mass media, Misinformation.
Abstract: The problems of food information, which are: oversimplification of scientific principles for the layman, misinterpretation, publication of inadequate research, the role of judgment in nutritive evaluation, and the difficultyof defining who is an expert in the field are discussed. Pointing out the consumer's confusion at the variety of information sources (families, friends, schools, newspapers, television, etc.), the author believes the solution lies in teaching people to look for and critically assess the value of information.

1934-76
SOME GUIDELINES FOR CONDUCTING A HEALTH FAIR.
Nicholas D Richie
Publ Health Rep 91 (3): 261-264. May-June 1976.
RA421.P82 F&N
Community health services, Educational objectives, Educational programs, Evaluation, Health education, Health fairs, Planning.
Extract: Health professionals are being asked with increasing frequency to participate in, or to conduct health fairs. There is, however, a lack of published practical advice available to persons undertaking such an event for the first time. Participants are advised to: (a) clearly define in advance the objectives to be achieved, (b) give careful attention to timing, location, and financing, (c) encourage the active participation of both professionals and lay persons in the community, (d) pay particular attention to publicizing the event, since the fair's success will be directly related to attendance, and (e) evaluate to determine whether the sponsor's objectives were met, whether additional fairs should be conducted, and what changes should be made.

1935-76
HOW TO DETERMINE WHAT PROBLEMS CAN - AND CAN'T - BE RESOLVED BY TRAINING.
Geary Rummler
Training 13 (8): 18-21. Aug 1976.
HF1101.T7 F&N
Guidelines, Individual characteristics, Problem solving, Questioning techniques, Training.
Abstract: A detailed, 17-page "request for development of training" form is accompanied by an explanatory text of what kind of questions the trainers should be asking the employee requesting training. The first question that should be asked is not "What training do you want?", but "What is the problem?" A discussion of the problem will help the trainer decide whether the employee actually lacks certain knowledge or is not applying the knowledge because of; lack of feedback, task interference, or unfavorable consequences.

1936-76
SPELLING FOR ADULTS.
Charles William Ryan
New York, Wiley 220 p. [1973].
PE1145.4.R9 F&N
Adults, Communication skills, Guides, Programed instruction, Semantics, Spelling, Vocabulary.
Abstract: In this programed learning guide for adults, spelling is approached by analysis of word structure. Reasons for spelling rules and general guidelines for spelling accurately are presented to increase understanding so that these rules and guidelines can be applied. Some major causes of spelling errors are outlined. Some of these problems are when to drop a letter on the ending of a word, plurals, prefixes, and long and short vowels. The appendix, or supplement, includes a list of words commonly misspelled because they are mispronounced, words with silent beginnings, French and German words, and special lists associated with occupations. Each chapter has a self test. A final test with answers is included.

1937-76
PLANNING TRAINING COURSES FOR MANAGERS OF GROUP FEEDNG PROGRAMS.
Salem M Salem
In Alimentation et Travail, Deuxieme Symposium International, May 15-17, 1974, A Vittel (France) p. 235-241. Jan 10, 1976.
RJ206.A35 F&N
Developing nations, Educational programs, Egypt, Food service management, Food service training, Inservice courses, School food service.
Extract: Group feeding programs are not efficiently carried out in developing countries due to lack of qualified managers and implementers. It is desirable that a large number of training programs exist. In order that these programs be effective, it is necessary to follow up activities of trainees and evaluate their program in the field. This will provide an opportunity to modify courses accordingly. Opportunities should also be provided for regular seminars and trainee meetings both at national and international levels. A summary in French is included.

1938-76
TO SURVIVE, EVEN TRAINEES MUST MASTER FIVE SKILLS.
Barry W Saunders
Training 13 (8): 23. Aug 1976.
HF1101.T7 F&N
Administration, Planning, Problem solving, Purchasing, Scheduling, Training.
Abstract: The five survival skills are: Posturing - make your department instantly, popularly visible by offering an uncontroversial course. Planning - Busy planning in five-to-ten year cycles, don't respond until the third inquiry to phone messages. Purchasing - Offer lots of everything; courses, services, equipment-to-loan, handouts, etc. Positioning - Keep positioning the institution's needs to the courses you already conduct. Prognosticating - Anticipate all problems. Resolve them. Remain ready to implement solutions immediately.

1939-76
HOW TO DESIGN YOUR OWN PUZZLES.
Carol Schmelzel
Forecast Home Econ 22 (4): 12-13. Dec 1976.
321.8 M752
Educational games, Home economics, Instructional materials, Learning activities, Puzzles, Teaching guides.
Abstract: Teacher-made puzzles can be geared to the special needs and interests of students and provide an interesting and exciting learning mechanism. How-to instructions for a variety of puzzle structures which adapt well to the concepts and information taught in home economics are provided. Types of puzzles include crossword, jigsaw, scramble, cipher, cryptogram, rebus, and mirror image.

1940-76
ASSERTIVENESS TRAINING FOR MANAGERS.
Malcolm E Shaw, Pearl Rutledge
Training Dev J 30 (9): 8-14. Sept 1976.
BF636.T7
Assertiveness training, Behavior change, Educational programs, Management, Management education, Management philosophies, Training.
Extract: The modern organizations needs managers who can deal with tough problems, maintain their flexibility, and stay in touch with the world and people around them. Assertiveness Training is a place to begin the task of transforming what one believes about leadership and management into how one behaves as a leader and manager. The value of A/T lies in its simplicity and and the ease with which it can be applied as the res-

ult of a relatively short period of training. Managers clarify what they want to do and they begin doing it.

1941-76
TEENS EFFECTIVELY TEACH PRE-TEENS.
Esther W Shoup
Nutr News 39 (3): 10. Oct 1976.
389.8 N957
Adolescents (12-19 years), Cross age teaching, Elementary schools, Nutrition education, School children (6-11 years), Teaching methods.
Abstract: The old idea of "learning by teaching" was tested recently in a Somers, CT nutrition class project. Eighteen eighth grade girls volunteered to teach four lessons in nutrition to 242 fourth and fifth grade students in a nearby elementary school. It was concluded that (1) teens can be effective teachers if they are prepared and arrive promptly; (2) teens will change their negative attitude about certain foods as a result of helping others learn about food values; and (3) teens can learn much information about nutrition from such teaching assignments.

1942-76
USING THE NEW EXCHANGE LISTS FOR INSTRUCTING PATIENTS WITH DIABETES.
Linda A Slowie
J Am Diet Assoc 70 (1): 59-61. Jan 1977.
389.8 AM34
Curriculum, Diabetes mellitus, Instructional materials, Teaching, Weight reduction.
Abstract: The 1976 edition of "Exchange Lists for Meal Planning" was tested as an educational tool with overweight patients involved in a nutrition clinic. An understanding of the principles taught and changes in behavior were reflected in improvements in several nutrition parameters: loss of weight, and a lowering of serum glucose and cholesterol. The revised Exchange Lists booklet might be considered as a potential basis for a syllabus, offering an integrated approach for learning diet therapy and nutritional information. Supplemental books and pamphlets are necessary to provide the in-depth understanding patients need to master the concepts.

1943-76
FINANCIAL ANALYSIS AND BUSINESS DECISIONS ON THE POCKET CALCULATOR.
Jon M Smith
New York, Wiley 317 p. [1976].
HF5695.S6 F&N
Business education, Business skills, Calculators, Case studies, Decision making, Finance, Financial management, Mathematics, Systems analysis.
Abstract: There are five parameters (or numbers) that have an impact on business decisions and financial analysis: present value, future value, payments, interest, and the number of corresponding periods. In financial analysis, there are twelve types of problems to be solved. This text illustrates how the pocket calculator can be used in solving these problems through systems analysis compatible with pocket calculators. The pocket calculator has certain advantages. It is more accurate than manual computation; it is more personal than a computer; it can be a tool for quick analysis, especially for "return versus risk" decisions. The text illustrates merchandising calculations, investment alternatives, interest and interest rates, real estate calculations, statistical forecasting, and other problems of interest to the business entrepreneur. There are case book examples throughout the book.

1944-76
VTR UPDATE: RUNNING HARD THROUGH THE VIDEO LOOKING GLASS.
Welby Smith
Media & Methods 13 (2): 16-19, 69-70. Oct 1976.
TX335.A1M4 F&N
Audiovisual aids, Audiovisual equipment, Evaluation, Instructional media, Tape recordings, Televised instruction, Video cassettes, Video tapes.
Abstract: Specific criteria for evaluating videotape recording equipment are detailed. Major videotape recording formats available on today's market are discussed with regard to their similarities and differences, capabilities and limitations. The usual concerns in evaluating videotape recording equipment include price, availability, durability, ease of operation, longevity, service, and reliability. Other factors, not as readily explored, include flexibilty, capacity for expansion, appropriate level of performance, and fulfilling production requirements. In comparing formats, the wide variety of videotape recording equipment includes quarter-inch, half-inch, three-quarter inch, and one inch models. Detailed information is provided on each of these variations.

1945-76
CLASSROOM GRAPHICS.
Ruth E Stiehl
Audiovisual Instruction 21 (8): 28-31. Oct 1976.
LB1043.A815
Audiovisual aids, Instructional aids, Instructional innovation, Instructional materials.
Abstract: The numerous advantages of using patterned and clear self-adhesive vinyl shelf linings in the classroom are discussed. Self-adhesive vinyl is useful and inexpensive for designing graphic displays, signs, charts, graphs, and many other instructional materials. Specific instructions are included for creating colorful charts and graphs, laminated pictures and cards. Accordion folded picture series, pastel protection, magnetic chalkboards, mural windows, slide titling, transparency silhouettes, and individual projection screens. A list of advantages for using self-adhesive vinyl, hints for ease of use, and checkpoints for selecting a quality brand of vinyl are included.

1946-76
GROUP DYNAMICS--A POINT OF VIEW.
Ben Strickland
J Am Diet Assoc 69 (4): 373-376. Oct 1976.
389.8 AM34
Behavior change, Change, Group dynamics, Human relations, Interpersonal relationship, Learning experience, Psychological aspects, Social relations.
Abstract: The concept of group dynamics is often discussed in a variety of terms, without one definitive description. The reason may be that each person in a group experience views the situation differently depending on how much that person gains from the encounter. Some commonalities do exist in all group experiences, including people, interaction, and change. These elements of group dynamics are reviewed in detail. Guidelines for developing a productive group dynamics climate are also discussed, including: careful planning, developing realistic goals and strategies for limitation, careful implementation, strategic restructuring, and realistic evaluation.

1947-76
STUDY TRACES UPSWING OF ENROLLMENT IN FOODSERVICE/HOSPITALITY EDUCATION.
The National Institute for the Foodservice Industry
Restaurant Bus 75 (10): 54, 62, 64. Oct 1976.
389.2538 F82
Education, Enrollment, Food service training, National Institute for the Foodservice Industry, United States.
Abstract: A report by the National Institute for the Foodservice Industry is described. Since 1966, national enrollment in foodservice and hospitality industry courses has increased by 245 percent. During the year from 1974 to 1975, enrollment increased 9 percent. For each year, the enrollment is broken down by type of occupation and education level. Detailed tables are included.

1948-76
LECTURE PREPARATION GUIDE; AN INSTRUCTIVE COMMUNICATION.
U.S., National Communicable Disease Center
Atlanta 60 p. 1966.
PN4121.U5 F&N (U.S. Public Health Service. Publication no. 1421)
Educational methods, Lecture, Speeches, Teaching, Teaching methods, Visual aids.
Abstract: Detailed instructions for lecture preparation are given in this booklet. The material is so organized that pages can be skipped that do not pertain specifically to certain lectures. It is a self-instructional guide which can be used in teaching-presentation-development courses or by individuals who must work on their own to develop presentations. The steps, to be followed in preparing a presentation, are: analyze the situation, formulate an objective, choose a title, outline the body, select presentation aids, write the conclusion, rehearse and revise, plan for emergencies, prepare for questions, write a summary, have the lecture reviewed, compile the final draft. These steps are explained in detail. Sample formats for preparing the final draft are shown and, as a final aid, a what-to-take checklist is given.

1949-76
CENTURY III: A FOOD ODYSSEY.
Glenda Uhrmacher
Sch Foodserv J 30 (10): 25. Nov/Dec 1976.
389.8 SCH6
Curriculum, Educational objectives, Educational programs, Food habits, Food supply, Instructional materials, Lesson plans, Nutrition concepts, Nutrition education.
Abstract: Classroom activities and lesson plans are presented in conjunction with Century III, the final menu in the series of Bicentennial school lunch menus, cosponsored by ASFSA and USDA. Activities, including objectives and evaluation techniques, are suggested for early elementary, upper elementary and middle schools, and junior and senior high schools. Discussions of patterns in food supply and demand in past years, and the problems of increasing the quantity and quality of the world's food supply are also included.

1950-76
MINIGARDENS FOR VEGETABLES [Rev. ed.]
United States, Dept. of Agriculture
[Washington, U.S. Govt. Print. Off.] 12 p. 1974.
SB321.U5 1974 F&N (U.S. Dept. Of Agriculture. Home and garden bulletin no. 163 May 1974)
Gardening, Government publications, Integrated curriculum, Schools, Teaching guides, Urban areas, Vegetables.
Includes teacher's guide.
Abstract: With containers, synthetic soil, seeds, a doorstep, windowsill, or a balcony, the urban dweller can grow a vegetable minigarden. Recommended containers, soil, planting dates, and instructions are are outlined and and illustrated in "Minigardens for Vegetables." There is a guide to cultural requirements (light, when to plant, days from seed to harvest, planting depth, space between plants, and when to harvest) for a variety of vegetables which can be grown in containers. The Teacher's Guide is especially adaptable to urban schools. It

is based on the inquiry and process approach and offers opportunities for process skills development. There are suggestions for integrating this science study with other subjects, suggested approaches to the project, materials and supplies, and a suggested vocabulary. A bibliography of free USDA publications and commercially available materials and books are listed.

1951-76
NUTRITION TRAINING GUIDE FOR CLASSROOM PERSONNEL IN HEAD START PROGRAMS.
United States, Office of Human Development
Washington 82 p. 1976.
TX364.U533 F&N
Behavioral objectives, Child care workers, Child nutrition, Head Start, Nutrition education, Program guides, Teacher education, Teaching guides.
Abstract: Written as a guide for CDA (Child Development Association) personnel and teacher training programs, this publication is designed to assist in meeting nutrition education objectives in Head Start Programs. The guide is organized according to nutrition competencies with suggested activities and assessment criteria and resources. These can be individualized for specific programs. The appendices are extensive and include nutrition and services to children with handicapping conditions, performance standards of the Head Start Program, and a sanitation guide for Head Start centers.

1952-76
UNLOCKING PRISON TALENT.
Restaurant Bus 75 (10): 132, 134, 136, 146, 148, 150. Oct 1976.
389.2538 F82
Cooking instruction, Cooks, Educational programs, New York (State), On the job training, Prisons, Restaurants.
Abstract: The Foodservice School at the Albion Correctional Facility, Albion, N.Y., benefits not only the state's restaurant operators but also prison inmates seeking to reenter the workforce and civilian life. The 12-week cook's training course is heavily skewed toward on-the-job training supplemented by classroom instruction. The school is responsible for feeding Albion's prison population, and also operates the facility's Canteen, a self-service restaurant open to the prison's correctional officers, civilian workers, visitors, and certain authorized inmates. The course curriculum is described, and reactions of employers and prisoners are included.

1953-76
HEY, YOU! DOWN IN FRONT.
Floyd Urbach
Audiovisual Instruction 21 (7): 20-21. Sept 1976.
LB1043.A815
Audiovisual aids, Instructional materials, Overhead projectors, Transparencies.
Abstract: Versatility is the key word for using the overhead projector in the classroom. Whether used by the teacher as a projected chalkboard or to project carefully prepared visualizations, the overhead projector is unequaled in assisting teachers in communication. Various projections are suggested which include the over-the-head placement and the diagonal placement.

1954-76
INVITATION TO LEARNING [Rev. ed.]
Ralph Claude Voight
Washington, Acropolis Books 2 v. [1974].
LB1027.V6 1974 F&N
Education, Educational methods, Instructional innovation, Instructional materials centers, Learning, Learning experience. Learning laboratories, Resource centers, Teaching techniques.
Vol. 1. The learning center handbook; v. 2, Center teaching with instructional depth.
Abstract: The learning center approach to teaching can provide guided individualized learning experiences and is oriented toward the child's individuality, growth and development. Volume 1 begins with an introduction to center techniques. The criteria for establishing centers, organizing, the physical setting, and goal setting are outlined. Learning centers are classified according to their characteristics. Implementation of the center, including design, materials for instruction, record keeping, conferences, and reporting are explained. There are examples of learning centers and questions about learning centers--purposes, problems and solutions. Volume 2 gives center examples for science, language arts, Negro history, kindergarten, and mathematics. It includes basic concepts of center teaching; teaching/learning relationship components; and recycling learning centers. The appendixes illustrate kindergarten, multi-skill, single-skill, and math centers.

1955-76
ROLE COMPETENCY BASED DIETETIC EDUCATION; A REPORT OF A WORKSHOP SERIES, 1974-1975, MICHIGAN STATE UNIVERSITY.
Burness G Wenberg, Et Al
[East Lansing, Mich.] 160 p. illus. [1975].
TX943.R6 F&N
American Dietetic Association, Curriculum, Curriculum evaluation, Nutrition, Nutrition education, Workshops.
Abstract: The Constitution of the American Dietetic Association (ADA) claims its purpose is "to improve nutrition... to advance the science of dietetics and nutrition; and to promote education in these... areas." This government-sponsored, three-phase workshop attempted to reach these goals by teaching role competency to educators involved in some aspect of dietetic curricula. The series was staggered over an academic year to enable participants to further develop their skills and/or implement their curricular ideas at their own institutions.

1956-76
BETTER WAYS TO HELP TRAIN PEOPLE TO WIN IN INTERPERSONAL RELATIONS.
Ron Zemke
Training 18 (8): 12-14. Aug 1976.
HF1101.T7 F&N
Behavior, Behavioral objectives, Environmental factors, Individual characteristics, Psychological aspects, Training.
Abstract: The author explains that we see ourselves as complete units, personalities, rather than as a series of interactions with our environment, especially our fellow man. He suggests that our interpersonal relationships might be more fulfilling if we think in terms of this "Behavioral Style". This change in thinking, he feels, will teach us to cope with behavioral differences between ourselves and others.

# MENU PLANNING

1957-76
MENU PLANNING, A COURSE FOR SCHOOL FOOD SERVICE PERSONNEL; WORKBOOK.
California, Dept. of Education, Office of Food and Nutrition Services
Sacramento 163 p. [1974].
TX728.C33 F&N
Costs, Food service training, Food service workers, Menu planning, Nutrition, School breakfast programs, School food service, School lunch programs, Workbooks.
This publication takes the place of "Beginning menu planning" and "Advanced menu planning".
Abstract: This study guide for school food service workers is designed to help them to: (1) appreciate the central role of the menu planner in a successful food service operation, (2) learn how the entire food service operation is controlled through the menu, and (3) develop understanding and skill in planning successful menus for school nutrition programs. The 19 lessons encompass such topics as menu guidelines, menu-planning tools, nutrition guidelines, use of standardized menus and recipes, labor and operating costs, cost control, and effective public relations. Each lesson lists an objective, study questions, and in most instances, assignments at the conclusion of the lesson. The lesson material is presented in concise form. Numerous menu planning aids and resource materials are incorporated into the lessons. It is anticipated that the students taking this course will have already started careers in the field of school food service, and that the instructor will want to provide the student with enriched opportunities to progress in the course.

1958-76
THE SUGAR CEREAL, IMITATION ORANGE BREAKFAST (MOTION PICTURE.
Educational Broadcasting Corp.
Franklin Lakes, N.J., Benchmark Films, Inc. 8 min. sd. color. 16 mm. 1975.
TX733.S8 F&N AV
Breakfast, Breakfast cereals, Child nutrition, Food preparation, home, Foods, Menu planning, Nutritional labeling, Orange juice.
Abstract: Breakfast menu planning is the primary emphasis in a film concerned with child nutrition. Menu ideas focus on the fact that breakfasts can taste like desserts as well as be nutritious. Suggested menus included sugar coated cereals and natural orange juice. Further emphasis is also given to being aware of nutrition labeling of bottled, canned, and processed foods and kitchen appliances available for preparing fresh and natural foods into nutritional and good tasting breakfast items.

1959-76
ETHNIC ENTREES.
Food Serv Mark 38 (9): 35, 39-40. Sept 1976.
389.2538 F732
Cookery, Mexican, Cookery, Moroccan, Cookery, Oriental, Cookery, Spanish, Ethnic foods, Recipes.
Abstract: Several ethnic entrees are offered for adding flair to menus. Stir-fried shrimp with noodles and vegetables, and Japanese beef and vegetables represent Oriental cookery. Pollo Borracho (Drunken Chicken) is a Mexican dish flavored with cinnamon, cumin, cloves, coriander and black pepper. White fish with almonds is a fancy Spanish recipe, and Bastilla from Morocco is an unusual exotic entree. Recipes and photographs are included.

1960-76
FALL & FOOTBALL BRUNCH.
Food Serv Mark 38 (8): 23-24. Aug 1976.
389.2538 F732
Brunch, Merchandising, Recipes.
Abstract: A menu is described for an autumn brunch and includes tangerine surprise for starters, country beef soup, frozen fruit salad, tournedos with scrambled eggs, beef stroganoff crepes, English muffins with jams and jellies, and autumn apricot delight for dessert. Recipes and photographs are provided.

1961-76
CHILLED FLORIDA CITRUS SECTIONS FOR AROUND THE YEAR PROFIT.
Florida Citrus Commission
Lakeland, Fla. [5] p. [1975?].
TX558.C5F52 F&N
Citrus fruits, Commercial food service, Convenience foods, Food cost analysis, Food purchasing, Merchandise information, Profit, Recipes.
Abstract: Florida citrus sections--orange, grapefruit, and citrus salad--are a convenience food for institutions which can give variety to menus and recipes and increase profits. This pamphlet includes a cost finder compiled with citrus section cost per case, gallon, ounce, and cost per serving, and the gross return to the operator per case. There are illustrations and directions for fruit cup and citrus salads. Famous chefs tell how they use citrus sections in specialty recipes.

1962-76
GREAT GORPS!
Sch Foodserv J 30 (8): 26. Sept 1976.
389.8 SCH6
Raisins, Recipes, School lunch, Snacks.
Abstract: The numerous uses for raisins in a school lunch menu are offered in this brief article. Raisins are now on the USDA list of commodity foods in plentiful supply andcan be stored in freezers for long periods of time. Four recipes for raisin snacks are included: granola, olympic raisin carrot cookies, baby gorp and Idaho gorp.

1963-76
THE GREEK CLASSICS.
Food Serv Mark 38 (9): 30-32. Sept 1976.
389.2538 F732
Cookery, Greek, Ethnic foods, Recipes.
Abstract: Hellenic gastronomy is celebrated in a menu made up of Greek classics. Lamb, the meat of Greece, is cooked with garlic, oregano, and lemon. Ouzo, the national drink of Greece, flavors the meat ball appetizer. Chilled yoghurt cucumber soup, Greek salad, and beans are typical side dishes. Wine complements the meal and brandied figs and Greek coffee round it off. Recipes and photographs are included.

1964-76
HOLIDAY APPETIZERS & HORS D'OEUVRES.
Food Serv Mark 38 (10): 27-28. Oct 1976.
389.2538 F732
Appetizers, Fish products, Recipes, Salad dressings.
Abstract: Several categories of hors d'oeuvres are described including recipes and photographs. In the seafood category, there is flaked fish spread and a special wine sauce for breaded fish. For serving with a basket of salad, try crisp 'n creamy dressing, or piquant celery and olive dressing. Alaskan King crab spread or avocado dip are also versatile appetizers, as well as are raw mushrooms with Roquefort cheese.

1965-76
HOT WEATHER COOLERS.
Food Serv Mark 38 (4): 35-36, 40. Apr 1976.
389.2538 F732
Alcoholic beverages, Beverages, Non-alcoholic beverages, Recipes.
Abstract: Recipes are presented for several "hot weather coolers," cool drinks to profitably promote on warm-weather menus: champagne cool, iced anise espresso, spiced iced coffee, spiced orange tea blend, apple blossom soda, Tally Ho (grape juice with wine and ginger ale), Sunburst (vanilla yoghurt blended with apricots) and Frosty Rose (blended lemonade, cherry syrup, and vanilla ice cream).

1966-76
MENUS: ANALYSIS AND PLANNING.
Lothar A Kreck
Boston, Cahners Books 202 p. illus. [c1975].
TX728.K7 F&N
Commercial food service, Cost effectiveness, Food cost analysis, Food service management, Menu design, Menu planning, Restaurants.
Abstract: Details on successful menu planning for the restauranteur, foodservice operator, or hotel manager are presented including chapters on the history of menus, menu analysis and pricing, and how to measure menu effectiveness. A culinary glossary is included in addition to over 40 examples of menu design and content. Details are supplied on the nationwide popularity of various foods and on how a menu is an accurate indicator of the overall quality of an establishment.

1967-76
OPPORTUNITY FOR PROFIT--RAINBOW TROUT.
Cooking for Profit 44 (311): 23-26. Nov 1976.
TX901.C65
Fish, Food serving methods, Merchandising, Restaurants, Trout.
Abstract: Economical development of fish farming in Idaho has produced enormous numbers of Rainbow Trout, at a relatively low price, which have universal appeal across the United States. Growing, handling, processing, storage and shipment of trout are discussed. Photographs depict attractive serving methods. Trout preparations served at 14 restaurants around the country are described.

1968-76
WHEN THE DOCTOR SAYS "LIMIT SODIUM," THINK FRESH LEMON.
Alma Payne
Sunkist Growers, Inc.
Van Nuys, Calif. [5] p. 1976.
TX558.L5P3 F&N
Citrus fruits, Diet counselling, Lemons, Meal planning, Mineral modifications, Recipes, Sodium, Sodium-restricted diets, Therapeutic and special diets.
Abstract: Fresh lemons are a versatile flavoring agent when sodium is restricted. Written for patients on sodium-restricted diets, this booklet explains the difference between sodium and salt and lists common sodium compounds used in food processing. The booklet gives helpful hints for planning sodium-restricted diets and a list of agencies such as local heart associations which can give dietary advice. Suggestions are given for using lemon juice and lemon garnish to improve food flavor and eye appeal. There are five recipes using lemon juice. Each recipe lists calorie and sodium content.

1969-76
PENNY POINT'S TIPS ON STRETCHING FOOD DOLLARS AND MEAL PLANNING (GAME).
College Station, Miss. 4 p. 1976.
TX356.P42 F&N AV (Mississippi. State University. Cooperative Extension Service. Publication 946)
Consumer education, Educational games, Family nutrition, Homemaking skills, Meal planning, Money management.
Abstract: A game for playing "Shop and Save" illustrates food money saving techniques. Simply described and illustrated, this information sheet also gives hints for saving money in family meal planning. Some of these hints are: planning a week's menu in advance, comparing prices, checking newspaper ads, and buying foods the family likes.

1970-76
PRAISE PROFIT...PASS THE GUACAMOLE.
Instit/vol Feeding 79 (10): 39. Nov 15, 1976.
TX1.I55
Avocados, Food composition tables, Merchandising, Recipes.
Abstract: U.S. avocado growers are predicting the largestcrop in history for 1977. Its naturalness appeals to many American consumers, and the unique taste and shape of avocados make them quite successful in salads, appetizers, soups and entrees. An avocado promotion program at the Gazebo Restaurant in Phoenix featuring Avocado Bravo Salad proved very successful. A photograph and the recipe are included.

1971-76
PROFITABLE BRUNCH ENTREES.
Food Serv Mark 38 (8): 27-28. Aug 1976.
389.2538 F732
Brunch, Recipes.
Abstract: Recipes are provided for several brunch selections. Canadian quiche (with egg substitute) and chili chicken are good for customers watching their cholesterol count. Baked buttermilk biscuits, hot sausage links, scrambled eggs and hash brown potatoes are an easy-toprepare brunch. Huevos Rancheros (fried eggs with torillas and a spicy tomato sauce mixture), Big Ten Breakfast Potatoes (ham and eggs with hash brown rectangles) and Upside-down Brunch Cake (corn bread with Canadian bacon and pineapple slices) all add color, flavor and interest to brunch menus.

1972-76
SCARCE BERRIES PRIZED AS COLORFUL MENU HIGHLIGHTS.
Instit/vol Feeding 79 (6): 55. Sept 15, 1976.
TX1.I55
Berries, Blackberries, Blueberries, Cranberries, Desserts, Gooseberries, Raspberries, Recipes, Strawberries.
Abstract: Berry dishes can add color to any menu any time of the year. Ideas for blackberries, blueberries, boysenberries, cranberries, currants, raspberries, gooseberries, and strawberries, in desserts, breads, salads, jellies and as a side dish for meats are mentioned. Recipes for Frosty Blueberry Squares and Rhine Cubes with Strawberries are included.

1973-76
SOFT-SERVE YOGURT--THE NEXT BONANZA?
Cooking for Profit 44 (311): 20-22. Nov 1976.
TX901.C65
Desserts, Food serving methods, Frozen foods, Health foods, New foods, Yoghurt.
Abstract: Soft-serve yoghurt is now the brightest star of the dairy industry with approximately 207,500 tons of it eaten per year. It has caught on with great speed in New York and other east coast communities and there is hope that the west coast will soon join up. Soft-serve yoghurt has a natural affinity for both fresh and canned fruits and can be used with fruit

salads, made into shakes, frozen into bombes, with toppings as sundaes, in parfaits and blended with liqueurs. Most popular, however, are small cones and cups. Photographs show six attractive ways of serving it.

1974-76
LIGHT DISHES FOR AFTER DARK.
Patricia Soller
Restaurant Bus 75 (11): 113-118. Nov 1976.
389.2538 F82
Merchandising, Restaurants, Snacks.
Abstract: Recent market research, specifically the CREST study, indicates that after-dinner business or late night business in some markets matches breakfast business for dollar volume. Sardis, in New York's Times Square, a famous night spot, and the Brasserie were chosen for observation. Fruitful ideas for light dishes from these restaurants include fabulous dessert displays, fancy coffees such as Irish coffee, egg and cheese combinations such as souffles and quiche, hot soups and small trays of hors d'oeuvres.

1975-76
SOUP--THE ULTIMATE MELTING POT.
Patricia Soller
Restaurant Bus 76 (2): 145-150. Feb 1977.
389.2538 F82
Merchandising, Restaurants, Soups.
Abstract: Soups are currently rated highly on restaurant menus, whether as entrees or appetizers. Many canned, frozen or dry soups can be made attractive and special with a garnish or extra ingredient. Nine such special soups are described and photographed. Two others, White Gazpacho and Lobster Bisque, can be quickly and easily prepared. A list of relatively inexpensive garnishes are included. Expanding a menu with soups is easy, economical and convenient.

1976-76
GIFT WRAP YOUR MENU.
Patricia Soller
Restaurant Bus 75 (10): 139, 142, 144. Oct 1976.
389.2538 F82
Brunch, Crepes, Holiday foods, Menu planning, Merchandising, Restaurants, Take-out foods.
Abstract: The restaurant operator should take advantage of the Thanksgiving and Christmas Holiday season to promote attractive special meals to increase holiday season restaurant traffic. Suggestions include take out holiday dinner with or without all the trimmings, and special brunch hours with interesting menus that will appeal to the whole family. Holiday promotions and merchandising at the Highland Park Cafeteria in Dallas are described.

1977-76
THE KEEP-IT-SIMPLE BAKESHOP.
Patricia Soller
Restaurant Bus 75 (12): 89-94. Dec 1976.
389.2538 F82
Desserts, Food decoration, Food preparation, Merchandising, Recipes, Restaurants.
Abstract: Ending a meal spectacularly with luscious desserts and fine coffee will often help your customers "gloss over" any minor errors which might have occurred during the entire service. Ideas are presented for "flaunting" beautiful, easily prepared desserts. Using already prepared puff pastry, strudels and pastries can be created with virtually no effort, and instructions for two items are included. Decoration and presentation are very important and "special touches" to fully-prepared products are described and photographed. These demonstrate the use of tart shells, whipped topping, chopped nuts, prepared fruit glaze, frozen unfilled cream puff shells, frozen layer cakes and prepared icings and fruit fillings.

1978-76
WHAT'S NEW? "HEALTHY" FOODS.
Patricia Soller
Restaurant Bus 75 (9): 183-188. Sept 1976.
389.2538 F82
Fish, Fruits, Health, Meal planning, Menu design, Natural foods, Nutrition, Vegetables.
Abstract: the trend toward including more fruits and vegetables on restaurant menus is examined. As the consumer wishes to eat more of these items, more restaurants are serving them. Fish is also becoming a best seller, along with frozen yoghurt. Several restaurants, which have been recent successes, are examined. Finally, the article offers suggestions for menu variation with such items as the curried fruit salad bowl and the vegetable and guacamole dip.

1979-76
SUMMER FARE--IDEAS TO BOOST SUMMER SALES.
Food Serv Mark 38 (6): 23-24, 29. June 1976.
389.2538 F732
Menu planning, Recipes, Seasonal menus, Summer.
Abstract: informal and fun menu ideas to boost summer sales are provided. A menu features potato chips to accompany Gazpacho soup-in-a-cup, three-bean salad with spicy marinade, bread sticks, hot dogs topped with relish and nestled in a baked potato half, chocolate covered raisin bars, fruits with a cool dip, and iced tea and coffee. Recipes and photographs are included.

1980-76
SUMMER FARE: SALADS, DESSERTS, BEVERAGES.
Cooking for Profit 44 (305): 44-46, 61. May 1976.
TX901.C65
Cold platters, Desserts, Raisins, Recipes, Salads, Shrimp.
Abstract: Cool, light, refreshing are the key words in summer menu planning. A la carte salads, long, cool drinks, and light desserts are in peak demand at this time. Six recipes are given, including three for shrimp salads.

1981-76
SUMMER ON ICE.
Food Serv Mark 38 (4): 31-32. Apr 1976.
389.2538 F732
Menu planning, Merchandising, Recipes.
Abstract: Warm-weather menus call for cool, refreshing dishes as illustrated by this light, uncomplicated meal: wine marinated sardines, cool hand soup, summer fruit salad,raisin bread sticks, papaya frost for dessert and a hot weather cooler to drink. Recipes and a photograph are included.

1982-76
SUPER SANDWICHES FOR SUMMER MENUS.
Food Serv Mark 38 (6): 29. June 1976.
389.2538 F732
Recipes, Restaurants, Sandwiches, Seasonal menus, Summer.
Abstract: The Steinbeck House restaurant in California's Salinas Valley specializes in original, creative recipes. Dilly Beef Cartwheel, a salad-sandwich reminiscent of a tostado, is described. Several other Super Sandwiches for summer menus are detailed: summer salmon sandwich, fish 'n chips hero, several egg salad sandwiches, and a curried apple 'n cheese salad open faced sandwich on toasted raisin bread. Recipes and photographs are included for all.

1983-76
SCHOOL BREAKFAST MENU PLANNING GUIDE.
U.S., Food and Nutrition Service
[Washington] [12] p. 1976.
TX733.U52 1976 F&N (U.S. Food and Nutrition Service. FNS 7, Rev. May 76)
Guides, Menu planning, National School Breakfast Program, School breakfast, School breakfast programs, School food service supervisors.
Abstract: Written for food service supervisors and managers participating in school breakfast programs, this guide was prepared as an aid in breakfast menu planning. It gives the three food components required by the National School Breakfast Program and the nutrients contained in these components. Guidelines for planning are given with managing tips, planning ideas, and suggestions for serving food to this age group. There are sample breakfast menus for schools with and without food preparation and storage facilities. Suggestions are presented for menu evaluation. The guide is concise and clearly written.

1984-76
L'CHAIM!
Steve Weiss
Instit/vol Feeding 79 (7): 45, 49. Oct 1, 1976.
TX1.I55
Cookery, Jewish, Ethnic foods.
Abstract: Although concerns about religious "law" have made the service of Kosher Food an impossibility in most foodservice operations, various Jewish foods enjoy immense non-sectarian popularity. A Jewish menu is described consisting of gefilte fish with beet horseradish, chicken soup with matzo balls, brisket in cider, potato pancakes, stewed fruit, spiced wine cake and concord grape wine. Jewish food preferences represent a history lesson in the satisfactions to be derived in dining.

1985-76
WINTER MENU MAGIC.
Food Serv Mark 38 (11): 22-23, 25, 28. Nov 1976.
389.2538 F732
Cookery, Colombian, Cookery, international, Cookery, Latin American, Cookery, South American, Menu planning, Recipes, Soups.
Abstract: A Latin American menu is suggested for brightening up the winter months. This sample menu consists of sangrita for starters, empanadas for an appetizer, Colombian chicken soup, avocado salad, South American beef and corn stew, cracked wheat bread, and carrot cake ranchero. Recipes are included for all items except the cake and bread in this brief article with instructions for quantity yield servings of fifty portions. Several other soup recipes are also included.

# FOOD PREPARATION AND PRODUCTION

1986-76
ABC'S OF LEARNING MICROWAVE COOKING (SLIDE).
Minneapolis, Litton Systems 53 slides. color. 2 x 2 in. and audiotape in cassette. 1976.
TX832.A2 F&N AV
Cooking instruction, Cooking methods, Extension education, Home economics education, Merchandise information, Microwave cooking, Ovens, Teaching guides.
Audiotape 1s, 11 min. Includes script and charts.
Abstract: Designed for home economics classes, adult education, and extension homemaker sessions, this teaching packet for Litton Systems illustrates four different microwave cooking methods: (1) basic microwave cooking using time alone; (2) variable power, using both time and microwave; (3) complementary cooking which adds speed and convenience to the baking, searing and broiling of conventional ovens; and (4) combination microwave cooking combining both microwave and conventional cooking in the same oven. The teaching guide has suggestions for lesson planning and demonstrations as well as information on the history of microwave ovens, how they are made and their accessories. There is a guide for cooking and adaptation of conventional recipes. A bibliography lists cookbooks, reference materials and organizations supplying microwave information.

1987-76
ICE CREAM SERVICE HANDBOOK.
Wendell S Arbuckle
Westport, Conn., AVI Pub. Co. 130 p. [1976].
TX799.A7 F&N
Commercial food service, Dairy foods, Food preparation, quantity, Food serving methods, Frozen desserts, Ice cream, Institutional feeding, Promotion (Occupational), Recipes.
Excerpt: Designed for all food service personnel as well as those who establish and operate retail ice cream outlets and food service operations, the handbook provides information in a nontechnical manner on ice cream and related products. A description of various frozen desserts is given and the characteristics, composition, method of manufacture, and product properties are outlined. Detailed information is set forth on the principles of effective service of ice cream and other products at the retail outlet whether it is in the institutional food service establishment, the hotel, cafeteria, dairy store, drug store, ice cream stand, or ice cream parlor. Special emphasis is given to the opportunities for food service personnel rendering effective service to advance to responsible positions. The importance of prompt, courteous careful service along with cleanliness and attractiveness of items served and place of service in gaining customer acceptance is pointed out.

1988-76
METRIC MEASUREMENT OF FOODS; PROCEEDINGS.
Metric Measurement of Foods Conference, Cornell University, 1975
Gertrude Armbruster
[Ithaca, N.Y.] 134 p. illus. 1975.
QC93.C56 F&N
Conferences, Consumer economics, Conversion, Food industry, Food preparation, Home economics, Metric system.
Abstract: The proceedings of the "Metric Measurements of Food" conference are presented. The conference was sponsored by the New York State College of Human Ecology, Cornell University. Its purpose was to bring together individuals who would discuss the change to metrics, especially with respect to the consumer. Questions discussed were: the cost of changing to metrics, who would pay for it, what metric measurements would be used, whether scales would be required by the consumer, whether old recipes would still be useful, and others.

1989-76
BE AWARE, BE PREPARED, THE METRIC SYSTEM COMETH.
[n.p.] [12] p. [n.d.].
QC95.B4 F&N
Conversion, Mathematics, Measurement, Metric system, Weight.
At head of title: international system.
Abstract: The "mysteries" of the metric system are described for the layman. Focus is placed on a brief historical background, the basic units which make up the metric system, metric abbreviations, derived units, the decimal nature of the metric system, and the metric system in everyday use. Stress is also given to the ease in use of the metric system and its widespread scope due to international implementation.

1990-76
COOKING OF BEEF BY OVEN ROASTING: A STUDY OF HEAT AND MASS TRANSFER.
N E Bengtsson, B Jacobsson, M Dagerskog
J Food Sci 41 (5): 1047-1053. Sept/Oct 1976.
389.8 F7322
Beef, Cooking methods, Food preparation, Meat, Roasting.
Extract: The results from time/temperature exposure studies on thin slices of meat showed that temperature is more important than time to drip loss, and surprisingly good agreement with experimental profiles was obtained when applying these data to calculate moisture profiles in roasts from known temperature profiles. These findings should help clarify the determining factors in oven roasting of meat, and point to means of controlling and optimizing cooking conditions with regard to yield and cooking time.

1991-76
COOKING IN THE NEW AGE.
Jerome Berkman
Food Management 11 (11): 40-43, 72. Nov 1976.
TX341.F69
Cafeterias, Cooking equipment (Small), Food preparation, Food preparation and distribution systems, Food serving methods, Food technology, Hospital food service.
Abstract: Cedar's-Sinai Medical Center built an 1120-bed medical complex and provided for the newest, innovative foodservice techniques to be put into operation. The 719 seat cafeteria is developed on the scramble service system similar to a supermarket, with salad bar, chicken stand, pizza shop, etc., maintained at different counters. There is no cafeteria kitchen, as all the food is prepared at each service station. The patient foodservice program is designed so that the food is freshly cooked and trays assembled in each nursing area. This is accomplished through the Modular Foodservice concept. Patients are served from individual foil cookware that is used for both cooking and eating.

1992-76
COOKING THE METRIC WAY; AN EASY GUIDE TO GOOD NUTRITION.
British Columbia Home Economics Association
[Vancouver, B.C.] 112 p. illus. [1975].
QC93.B7 F&N
Conversion, Cookbooks, Cookery, Canadian, Food preparation, quantity, Metric system, Microwave cooking, Nutrition education, Recipes.
Abstract: The British Columbia Home Economics Association presents a book on cooking metrically. It is divided into sections that cover metric conversion; good nutrition and menu planning; purchasing hints; recipes; the use of microwave ovens; and quantity cooking.

1993-76
A CELEBRATION OF AMERICAN FISH AND SEAFOOD.
Cooking for Profit 44 (302): [41]-44, [46]-47. Feb 1976.
TX901.C65
Fish, Mackerel, Merchandising, Recipes, Sales volume, Salmon, Shellfish, Trout.
Abstract: Fish can be one of your most profitable foods, in that it has remained comparatively low in price, with a high return on the menu. American fish and seafood can be celebrated with great variety thanks to modern transportation and food preservation methods. Recipes are given for many species of fish and seafood, from the Atlantic coast, Gulf of Mexico, inland waters, and Pacific coast. Tips are given on handling and cooking fish; and boosting profits without increasing your labor costs, by using some imagination in serving seafood.

1994-76
METRIC HANDBOOK FOR HOSPITALS. 2d ed. rev.
Douglas V Frost, Fred J Helgren, Louis F Sokol
Boulder, Colo. 12 p. illus. Nov 1975.
QC93.F7 F&N (United States Metric Association. Pub. 14)
Conversion, Hospitals, Medical services, Metric system.
Abstract: A concise reference on the use of the metric system in hospital and medical practice is presented. Its purpose is to serve as a ready reference on the correct use of metric units and their symbols, and to serve as a guide in metric implementations. Sections such as "Reasonsfor Hospital Metrication", "Hospital Areas to be Converted" and "Procedure for Hospital Implementation" aid in easing the initial changeover.

1995-76
GRIDDLES--TURNING OUT QUANTITY WITH QUALITY.
Food Serv Mark 38 (6): 36-37. June 1976.
389.2538 F732
Cleaning, Cooking equipment (Large), Equipment maintenance, Griddles.
Extract: Griddles are an indispensable piece of equipment in almost every food service kitchen, and have earned this position because of their speed and flexibility in preparing a variety of foods, their accurate temperature levels and easy clean-up. In terms of hamburger production (which is the way most manufacturers rate griddle production), output ranges from 200 to 2,000 hamburgers per hour, depending upon griddle size and kilowatt output. Griddles are designed for quality, volume production with minimum time, labor and food loss. Seven operating tips and ten cleaning hints are suggested.

1996-76
PILOT STUDY TO ASSESS, AUDIT AND EVALUATE FOOD DELIVERY SYSTEMS USED IN SCHOOL FOOD SERVICE.
Colorado State University, Dept. of Agricultural Engineering
Judson M Harper
Fort Collins, Colo. 225 p. 1976.
LB3475.C62 F&N

Audits, Cost effectiveness, Evaluation, Food delivery systems, Food preparation and distribution systems, Nutrient values, Research, School food service, School lunch programs.
Abstract: Colorado State University conducted this study for USDA in order to provide data for decision makers who are expanding or modernizing their school lunch programs. Four representative food delivery systems were selected (conventional on-site food preparaton and service, central kitchen preparation with bulk transport to satellite schools, central kitchen preparation and chilled preportioned transport, and purchase of frozen preportioned meals) to compare nutritional quality, microbiological content, cost, and acceptability. All systems are capable of delivering food of optimal nutrient value; variations in the data indicate a need for food personnel instruction. All systems can deliver safe meals. Facility and labor requirements vary significantly. There are no significant differences in total meal cost as a function of the delivery system. On-site prepared meals are the most acceptable. The report includes detailed methodology, charts, tables, and literature reviews.

1997-76
PUTTING FOOD BY. 2d ed. rev. and enl.
Ruth Hertzberg, Beatrice Vaughan, Janet Greene
Brattleboro, Vt.: Stephen Green Press 495 p. [1975].
TX601.H54 1975
Canning, Cured foods, Dried foods, Food preservation, Food sanitation, Freezing, Root-cellaring, Sprouting.
Available from NAL.

1998-76
COOKING ACTIVITIES FOR THE RETARDED CHILD.
Ellen House Kahan
Nashville, Abingdon Press 48 p. [1974].
TX652.K3 F&N
Childrens cookbooks, Cooking, Cooking instruction, Educational methods, Foods instruction, Learning, Retarded children, Training, Training techniques.
Abstract: A simplified method for teaching cooking to the trainable and educable retarded child is presented, along with recipes for breads, salads, main dishes, and desserts. Using numbers from 1 to 4 to identify the various sizes of cups, spoons, and bowls, and with the use of pictorial symbols for foods, cooking utensils, and certain food preparation steps, the need to read the recipes is kept to a minimum. There are game suggestions for teaching the basic skills to identify different sizes of measuring cups and spoons, and suggested activities to help the children recognize the foods used in the recipes. Important steps to follow when cooking such as reading and understanding a recipe before starting preparation, assembling ingredients and equipment, preheating the oven, and safe cooking practices are stressed. This cookbook would be of help to parents and teachers who want to help educable and trainable retarded child achieve the satisfaction and joy of cooking with a greater degree of independence, although an adult should always be available in the kitchen.

1999-76
MAKING THE BEST OF THE WURST: SAUSAGES OPEN MENU OPTIONS; CONVENIENCE CASEBOOK: COLD CUTS.
Instit/vol Feeding 79 (5): 29. Sept 1, 1976.
TX1.I55
Food preparation, Food service, Menu planning, Sausage, Standardized recipes.
Abstract: Tribute is paid to the marketability, availability, wide choice, and menu variations of cold cuts for use in food service. Emphasis is placed on preparation techniques and merchandising. Also included is a recipe for best wurst from Howard Johnson's Restaurant chain. In addition, a list of cold cut manufacturers is provided with a corresponding list of products they market.

2000-76
CALM IN THE KITCHEN VERSUS PANIC IN THE PANTRY: AN OVERVIEW OF METRIC CONVERSION IN FOOD PRODUCTION.
A H Marston, Rick Stenhouse
J Hospitality Ed 1 (1): 78-86. July 1, 1976.
TX901.P7 F&N
Canada, Change, Conversion, Equipment standards, Food packaging, Measurement, Metric system, Resistance to change, Weights.
Abstract: After two years of investigation and one year of planning, very few meaningful decisions have been made about metric conversion or SI (Systeme Internationale) in food production. The problems faced in Canada are complicated by the United States' lag in switchover, as a large percentage of food production equipment is produced in the U.S. A discussion and explanation of "soft" conversion plans versus "hard" conversion plans are included. Soft conversion refers to the conversion of existing measurements to exact metric equivalents using a mathematical equation; hard conversion means converting recipes to metric units which are in multiples of twenty-five ml.

2001-76
METRICS IN THE KITCHEN (FILMSTRIP).
[Rexdale, Ont., Can.] General Mills Canada, Ltd. 65 fr. color. 35 mm. 1976.
QC93.M47 F&N AV
Conversion, Food preparation, Foods instruction, Measurement, Metric system, Recipes.
A teaching aid from the Betty Crocker kitchen. Includes chart, teacher's guide, student booklet for grades 7-12.
Abstract: An explanation of the effects of metric on kitchen lifestyle, basic measuring and cooking techniques, menus and recipes appealing to teenagers are included in this kit produced by Betty Crocker Kitchens for teachers of Family Studies. Planning and good nutrition are stressed. The kit also contains five lesson plans and suggested student activities.

2002-76
ROASTING MEATS AND POULTRY (FILMSTRIP).
National Educational Media, Inc.
[Encino, California?] 82 fr. color. 35 mm. and audiotape in cassette. 1972.
TX690.R6 F&N AV
Cooking methods, Food preparation, Food service, Meat, Nutrition, Poultry, Restaurants, Roasting, Taste.
Audotape in cassette: 2s. m/a. 8 min. each side. The NEM filmstrip series for food service training.
Abstract: Food service workers are instructed in the cooking process of roasting meat and poultry. The best methods for achieving the optimum results include use of equipment such as roasting pans, thermometer, and meat and poultry charts. Other tips include roasting at steady, low temperatures, basting, and searing. Finally, the filmstrip focuses on the fact that the roasting method utilized must insure nutrition, taste, and eye-appeal of the meat or poultry being served to the restaurant's customers.

2003-76
FOOD PRESENTATION (FILMSTRIP).
National Educational Media, Inc.
[Encino, California?] 71 fr. color. 35 mm. and audiotape in cassette. 1969.
TX881.F6 F&N AV
Food handling, Food service, Food serving methods, Restaurants, Waiters and waitresses.
Audiotape in cassette: 2s. m/a. 7 min. each side. The NEM filmstrip series for food service training.
Abstract: Food presentation in a restaurant is illustrated. Tips are offered for both food preparation as well as serving the food. Waiters and waitresses also are encouraged to provide professional, courteous, and prompt service to all customers. Further suggestions are offered for food garnishments, of which the server should be aware. Final emphasis is given to the fact that the comfort of the patron is the primary concern of all restaurants.

2004-76
HOW TO USE RECIPES (FILMSTRIP).
National Educational Media, Inc.
[Encino, California?] 75 fr. color. 35 mm. and audiotape in cassette. 1971.
TX820.H6 F&N AV
Cookery, Cooking instruction, Cooking methods, Food service, Standardized recipes.
Audiotape in cassette: 2s. m/a. 9 min. each side. The NEM filmstrip series for food service training.
Abstract: The use of standardized recipes is demonstrated for foodservice workers. Step-by-step instructions are provided by a sample recipe. Other tips for menu planning, food preparation, and cookery methods are given. Stress is also placed on accurate and proper kitchen equipment to ensure the best results. Finally, it is emphasized that recipes must be followed exactly so that perfect results can always be guaranteed.

2005-76
COOKING VEGETABLES (FILMSTRIP).
National Educational Media, Inc.
[Encino, California?] 85 fr. color. 35 mm. and audiotape in cassette. 1972.
TX801.C6 F&N AV
Cooking methods, Food preparation, quantity, Food service, Merchandising, Nutrition, Restaurants, Taste, Vegetables.
Audotape in cassette: 2s. m/a. 8 min. each side. The NEM filmstrip series for food service training.
Abstract: Tips for vegetable preparation and cooking techniques for food service workers are presented, includingavoidance of over-cooking and strict adherence to recipe instructions. Other suggestions provided center around the types of cooking methods and the numerous amount of cooking appliances available to food service workers. Finally, it is stressed that vegetables should be prepared in a manner that is tasteful, nutritious, and eye-appealing to the customers.

2006-76
THE METRIC SYSTEM, WHAT IT IS AND HOW TO USE IT.
Preston Publishing Co.
New York 46 p. [1975].
QC93.P72 F&N
Conversion, Conversion factors, Measurement, Metric system.
Abstract: Designed to assist individuals who need to convert their work into metric measurements, this short booklet explains the reasons for the conversion to the metric or International System of Units (SI) and provides tables for conversion of such functions as length, area, volume, time, linear motion, mass force, work and energy, power, pressure, and temperature.

2007-76
PROBLEM: HOW TO SERVE HOT MEALS HOT, COLD MEALS COLD SOLUTION: CENTRAL TRAY ASSEMBLY & REHEATING GALLEYS.
Food Management 11 (9): 65. Sept 1976.

2008-76
TX341.F69
Food delivery systems, Food warmers, Hospital food service, Institutional feeding, Serving equipment.
Abstract: A single shift central tray assembly system with airline type reheating galleys on each floor of the primary nursing facility at the Mainland Division of the Atlantic City, New Jersey Medical Center eliminated the problem of lukewarm food. All meals are preplated cold in the kitchen and remain refrigerated until they are delivered to the floors. Hot and cold items are separated for reheating on each floor and combined again for service. The system is both quick and efficient, and eliminates the pressure in the kitchen to keep foods hot.

2008-76
RADIANT HEAT BROILING ASSURES TASTE APPEAL THAT WINS CUSTOMERS.
Food Serv Mark 38 (11): 39-40. Nov 1976.
389.2538 F732
Broilers (Equipment), Broiling, Commercial food service, Cooking equipment (Large), Cooking methods, Equipment maintenance, Food preparation.
Abstract: The uses and variety offered by commercial broilers are discussed in detail. The broiling process browns the food surface and seals in flavor and natural juices making broiled food nutritious, healthful, and tasty. There are three basic types of commercial broilers: heavy-duty, counter and backshelf, which all cook with radiant heat supplied by heating elements located at the top of each cooking section. Twelve cooking hints, eight cleaning hints, and a time and temperature chart are included.

2009-76
CHEA METRIC COMMITTEE.
Wendy Sanford
Can Home Econ J 26 (4): 32-35. Oct 1976.
321.8 C162
Measurement, Metric system, Recipes.
Abstract: A method to adapt current recipes to the metric system is presented. Characteristics of a metric recipe include: (1) ingredients are given as whole numbers, with quantities above 25 as multiples of 25; (2) ingredients are listed so that metric symbols are aligned, preceeded by the quantities in their respective numerical column, and (3) recipes are given in metric units only, not a mixture of old and new measurements. Replacement temperatures for ovens, and measurements for cookware, bakeware and food packages are discussed.

2010-76
CENTRALIZED PREPARATION OF CONVENIENCE FOODS IN SCHOOL FEEDING - TECHNIQUE AND ECONOMY.
Per Skroder
In Alimentation et Travail, Deuxieme Symposium International, May 15-17, 1974, A Vittel (France) p. 97-103. Jan 10, 1976.
RJ206.A35 F&N
Convenience foods, Food delivery systems, School food service, School lunch programs, Sweden.
Extract: Less than half of the free school meals, served in Sweden since 1946, are cooked on the premesis. New food laws will create difficulties for the distribution of hot food. In two studies, two main alternatives were found. Centralized production of chilled food would make it possible to finance equipment by reduction of employees. The second study suggested the use of fully prepared meals from the food industry in combination with some cooking on the premises. A summary in French is included.

2011-76
THE BREAD WINNERS.
Patricia Soller
Restaurant Bus 75 (8): 115-120. Aug 1976.
389.2538 F82
Breads, Commercial food service, Recipes, Sandwiches.
Abstract: Sandwiches are a booming business, according to this article. New twists in sandwich-making seem to be the reason. The addition of an exotic ingredient or two adds zest to traditional favorites. The new types of bread being used (such as pita, fruit and nut breads, bagels) are discussed, as well as the fillings and garnishes.

2012-76
SELL SALADS - EVERYBODY ELSE DOES...
Patricia Soller
Restaurant Bus 75 (7): 115-120. July 1976.
389.2538 F82
Fast food chains, Main dishes, Recipes, Restaurants, Salad dressings, Salads.
Abstract: Salads of every kind are enjoying increasing popularity throughout the country, in part because people are more nutrition and weight conscious. Fast-food chains which have installed salad bars find that their market appeal has been broadened and their labor costs cut. Main dish salads are excellent menu items during the summer. Instructions are given for preparing salad greens and dressings. Recipes for entrees include: Country Pasta Salad, Shrimp-dew Salad, and Oriental Chicken Salad.

2013-76
STEAM COOKING.
Food Serv Mark 38 (8): 46-47. Aug 1976.
389.2538 F732
Cleaning, Cooking equipment (Large), Cooking methods, Equipment maintenance, Steaming.
Abstract: Electric steam cookers can cook, reheat and reconstitute, and are capable of preparing fresh, frozen and frozen prepared foods. They can save time, food and energy in food service operations. Vegetables can be prepared with the original flavor, texture and nutrient content preserved. Two types of pressure steam cookers are described: high-compression and compartment. Eight operating tips for high-compression steam cookers, eleven operating tips for compartment steamers and ten cleaning hints are included.

2014-76
PRACTICAL BAKING MANUAL FOR STUDENTS AND INSTRUCTORS.
William J Sultan
Westport, Conn., AVI Pub. Co. 175 p. 1976.
TX763.S92 F&N
Baking, Batters and doughs, Breads, Cooking instruction, Food preparation, quantity, Food service training, Foods instruction, Job training, On the job training.
Abstract: The manual is based upon the "Apprentice Baker On-the-Job Training Program" course of study and parallels the content of the instructional units. The manual supplements the student's training and work experiences. Content of the manual's units includes tools, terms, and practices; soft roll dough preparation; biscuit and muffin dough preparation; pie dough and filling preparation; cake mix preparation; doughnut preparation; cookie dough preparation; bread dough preparation; danish and puff pastry preparation; and review of cake preparation. Demonstration lesson plans for the training program units are provided. The appendix provides a state approved comprehensive industrial examination and answer sheet.

2015-76
VEGETABLES--BEST SELLERS AT MORRISON'S.
Cooking for Profit 44 (310): 28, 30. Oct 1976.
TX901.C65
Okra, Peas, Recipes, Restaurants, Squash, Turnips, Vegetables.
Abstract: By cooking them right, presenting them well, and practicing the fine art of 'friendly persuasion', vegetables have become the best sellers at Morrison's chain of 90 cafeterias. Fourteen vegetable selections are offered per day, most of them cooked in the Southern style and offered by enthusiastic salespeople. The all-time, best-selling vegetable at Morrison's is okra; turnip greens with diced turnips and blackeyed peas are not far behind; summer squash and butter peas are also popular.

2016-76
VEGETABLES: GREENING THE MENU.
Instit/vol Feeding 79 (3): 31. Aug 1976.
TX1.I55
Cooking methods, Cooking techniques, Fruits, Leafy green vegetables, Pod vegetables, Seasonings, Stalk vegetables, Vegetables.
Abstract: Cooking techniques for various vegetables are discussed. The article urges experimentation with vegetable combinations and vegetable-fruit combinations like spinach and grapefruit, brussel sprouts and white grapes, limas and pears. A chart for seasoning green vegetables is included. The vegetables are artichoke, asparagus, green beans, lima beans, broccoli, brussel sprouts, savoy cabbage, celery, cucumbers, green pepper, kale, leeks, okra, pears, pea pods, spinach, and zucchini.

2017-76
WHAT THE WELL-BRED SANDWICH IS WEARING THIS SEASON.
Instit/vol Feeding 79 (3): 40-42. Aug 1976.
TX1.I55
Garnishes, Ham, Recipes, Salads, Salmon, Sandwiches, Sauces, Shrimp, Turkey.
Abstract: The accent is on the unusual, as this article demonstrates. Sandwiches are taking on a new look with such combinations as salmon and celery with avocado dressing, raisin bread with ham, turkey, and asparagus covered in a mornay sauce, and mango chutney with a shrimp salad sandwich prepared with curry dressing. Easy accents include the usuals like lettuce, radish, olives. But there are also foods like jellied coleslaw, frozen cranberry sauce, or a scoop of sherbet.

# EQUIPMENT

2018-76
OVEN ON WHEELS?
Ron Brown
Staff Welfare Catering p. 18. Oct 1976.
TX946.5.I5 F&N
Food delivery systems, Food preparation and distribution systems, Food service, Food warmers, Home delivered meals, Innovation, Meals on Wheels, Microwave ovens.
Abstract: A new British mobile catering unit, the Speedfeeder,

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from Anglia Kitchen Consultants of Cambridge, has reduced the time factor problem in the delivery of meals-on-wheels. Mounted on a truck or trailer, the modular system consists of racks containing prepared meals which are transferred to microwave ovens seconds before the meals are needed. The basic modules consist of insulated units, refrigerated units, two 700 watt microwave ovens, washing facilities, and a complete lighting system.

2019-76
GETTING TOP RESULTS WITH SPACE AND FACILITIES PLANNING--PART 1.
Robert D Buchanan
Food Serv Mark 38 (11): 52-53, 56, 61. Nov 1976.
389.2538 F732
Facilities planning and layout, Facility requirements, Food preparation and distribution systems, Kitchens, Planning, Space utilization.
Abstract: Part 1 of a two part series on office and facilities planning deals with the objectives, guidelines, and analysis needed to achieve good planning procedures. The basic objectives of facilities planning are to design a food facility that will handle all menu items, with a minimum of traveling distance and back-tracking, and to maintain a predetermined quality level of food and service at minimum cost. Detailed discussions are included of the ideal kitchen layout, basic guidelines for success, planning considerations, analyzing current space, and planning for future needs.

2020-76
GETTING TOP RESULTS WITH SPACE AND FACILITIES PLANNING--PART 2.
Robert D Buchanan
Food Serv Mark 38 (12): 34-36, 39. Dec 1976.
389.2538 F732
Check lists, Equipment, Facilities planning and layout, Guidelines, Kitchens, Space utilization.
Abstract: Five areas must be given attention in developing the space for each kitchen function: exactly what activity is to be done; physical characteristics; mechanical and utility needs; space treatment; and, equipment needs. An outline lists common kitchen functions, major factors to analyze, a suggested location guide to aid in planning, and a checklist for planning each function. The savings resulting from a good layout are built in, and keep accumulating.

2021-76
CONTRACTING SERVICE LINE EXPANDS LABOR SAVINGS.
Instit/vol Feeding 80 (3): 72. Feb 1, 1977.
TX1.I55
Cafeterias, College food service, Facilities planning and layout, Serving equipment, Space utilization.
Abstract: By heightening the performance of equipment and layout, Texas A&M University's new dormitory dining facility keeps costs down and improves service. An "accordian"-style serving line expands and contracts as patron traffic warrents. A modular lineup, sectioned by metal bars, eliminates sliding trays down a continuous food line in favor of multiple serving counters. The layout earned a 1976 Institutions' Food Facility Design award. A detailed layout with equipment key and operating data are included.

2022-76
CONVECTION OVEN KEEPS SCHOOL FEEDER SMILING.
Instit/vol Feeding 79 (9): 37. Nov 1, 1976.
TX1.I55
Convection ovens, Cooking equipment (Large), Food preparation, quantity, Ovens, School food service.
Abstract: Shortened cooking times, lower temperatures, space and labor savings are four advantages of the convection oven at the Capistrano, California, Unified School District. Forced convection cooking is an equipment industry response to the need for rapid, high-quantity reconstitution of frozen food items and rapid reheating of prepared foods. The stripping action and fast penetration of convected air are tailor-made for initially cold foods. Moving air means close spacing of many items. Baking and roasting instructions are provided for 16 food items.

2023-76
DEEP-FAT FRYERS.
Food Serv Mark 38 (4): 42, 45. Apr 1976.
389.2538 F732
Cleaning, Cooking equipment (Large), Deep fat fryers, Equipment maintenance, Fried foods.
Abstract: Deep-fried foods are found on almost every menu in many different kinds of food-service operations. The demand for quality, good-tasting deep-fried foods makes proper operation and care of fryers essential. Basic features of fry kettles are discussed and ten hints for both better frying and cleaning are included. A chart depicts suggested frying times and temperatures for several potato. seafood, chicken and other products.

2024-76
FREEZERS: CHESTS AND UPRIGHTS.
Consumer Reports 42 (1): 44-51. Jan 1977.
321.8 C762
Equipment, Food packaging, Food storage, Food wrappings, Freezer wrap, Freezers, Guidelines, Surveys.
Abstract: Twenty-four freezers (12 uprights and 12 chests) were evaluated as to how well they could keep food at 0 degrees, ability to cope with very hot weather, and operating costs. Convenience features are described including storage arrangements, interior lights, pilot lights, locks, cold controls, door stops, and noise. Several other factors can help during cleaning or defrosting: tough interiors, readily cleaned shelves, drains, built-in condenser coils, and off positions. Instructions are included for setting freezers up and final recommendations are made as to the best freezers to buy. An insert rates eleven brands of freezer wraps.

2025-76
HOW MOBILE EQUIPMENT CAN ENHANCE YOUR FACILITY.
Frank W Giampietro
Restaurant Bus 76 (2): 132, 136, 138. Feb 1977.
389.2538 F82
Carts, Equipment, Mobile equipment, Serving equipment.
Abstract: Mobile equipment falls into three categories: units used at the back of the house, service units for occasional use, and smaller items which are used everywhere daily. All can be stored remote from point of use and moved for cleaning. Several tableside serving units are described: cold carts, hot carts, bottled gas tanks, and electric hot plates. Buyers should look at appearance, construction quality and price when purchasing mobile equipment. Mobility can add much operational flexibility, especially in preparation/storage areas.

2026-76
FAR FROM "OLD HAT," CAFETERIAS ARE THE "NOW" THING.
Frank W Giampietro
Restaurant Bus 75 (12): 80, 82, 85. Dec 1976.
389.2538 F82
Cafeterias, Equipment, Serving equipment, Space utilization.
Abstract: Cafeterias have undergone a reformation. Gone are the long waits of the straight-line operation, and rapidly growing are flexible units designed to fit any layout and geared to today's hustling lifestyles. They provide a moderate-priced pleasant eating place for senior citizens, young or working families, students and single people. New equipment available in today's market is described.

2027-76
FITTING A HOT BEVERAGE SYSTEM TO YOUR NEEDS.
Frank W Giampietro
Restaurant Bus 75 (9): 52, 54. Sept 1976.
389.2538 F82
Beverage dispensers, Equipment, Food service, Serving equipment.
Abstract: Hot chocolate and tea-making equipment, as well as coffee equipment, are discussed. Cost control, uniform portion size, maintenance of quality with elimination of wasted motion, and accelerated service are the important factors to be considered.

2028-76
LET'S CREATE LIVABLE KITCHENS.
Carl B Hansen
Food Serv Mark 38 (6): 44-45. June 1976.
389.2538 F732
Facilities planning and layout, Interior design, Kitchen planning and layout, Kitchens, Lighting, Working conditions.
Abstract: Providing a comfortable livable kitchen area in a restaurant will reduce absenteeism, increase production and make happier employees. Suggestions for improvement include a generous use of color and texture in surroundings and equipment, vinyl covered racks that reduce noise, bright ceilings, comfortable floors, and the addition of music.

2029-76
ONLY A TOEHOLD IN THE CATERING MARKET.
Douglas Harris
Staff Welfare Catering p. 36-37,39. Sept 1976.
TX946.5.I5 P&N
Evaluation, Food preparation waste, Food sanitation, Food waste, Food waste disposers, Food waste measures, Hygiene, Waste disposal.
Abstract: Mechanical waste disposal units are discussed with regard to their merits and problems. Mechanical waste disposal systems are becoming increasingly popular as it becomes more difficult to find people willing to do the unattractive jobs in catering. Some negative points about disposal units include the inability to consume certain solid waste materials; the large amount of floor space needed; the ease with which they are put out of commission; the need for proper cleaning or the change of germ infestation; and the environmentalist dislike of the amount of solids added to sewage systems. The positive aspects include diversity, speed, performing a job no one will do, and the handling of most food waste.

2030-76
HOLDING DOWN COSTS FOR EXPANDED FAST FOOD MENUS.
Instit/vol Feeding 79 (3): 25. Aug 1976.
TX1.I55
Equipment, serving, Food preparation and distribution systems, Quality control, Refrigeration, Safety, Taste, Temperature.
Abstract: New developments in holding equipment (heated cabinets and refrigerated units) are focusing on the insulation and circulation in cabinets. Both the foam and fiberglass linings are being upgraded and refined for better temperature retention with less material. With holding equipment, food can be prepared in advance when the kitchen staff has time, and can retain taste, quality, and safety for more than a few hours.

2031-76
HOW HYATT HOTELS SAVE MONEY.
Cooking for Profit 44 (302): 51-54. Feb 1976.
TX901.C65
Cooking equipment (Large), Cooking equipment (Small), Energy, Equipment, Equipment maintenance, Hotels, Safety.
Abstract: Modern kitchen equipment used at the Hyatt Regency in Chicago, is profiled in this report. Equipment pictured includes tilting grooved griddle tops, pressure fryers, traveling ovens, compartment steamers for vegetables, tilted braising pan and an automated dishwasher.This equipment saves not only time for the personnel, but energy as well. Another benefit derived from use of this modern equipment, is added safety.

2032-76
IT STARTED WITH ONE FRY KETTLE.
Cooking for Profit 44 (311): 38-41. Nov 1976.
TX901.C65
Facilities planning and layout, Food serving methods, Kitchen planning and layout, Restaurants, Seafood, Space utilization.
Abstract: The Legal Seafood Restaurant in Chestnut Hill, Massachusetts, serves from eight to ten thousand patrons weekly. The system serves absolutely fresh fish or seafood directly to the patron, who has paid for his food beforehand. There is a choice of 15 to 20 varieties of fresh fish daily. Waiters and waitresses are assigned to zones, not tables, and deliver orders to any customer in their zone immediately as the plate is completed. Space organization and equipment operation are described and space layout and equipment legend are included.

2033-76
IT'S THE RITZ!
Kitchen Planning 13 (3): 15-19. Third quarter 1976.
NA8330.A1K5 P&N
Chicago, Equipment, Hotel food service, Kitchen planning and layout, Kitchens.
Abstract: The kitchens of the new Ritz-Carlton Hotel in Chicago are a chef's dream come true. Consideration was given to the amount of tableside work to be performed in the dining rooms, to the emphasis on banquet business, and to rapid service, with special attention to speedy room service. The facilities and equipment are described, and photographs and a scale drawing with an equipment key are included.

2034-76
GROWING POPULARITY OF BATTER-FRY PRODUCTS CREATES DEMAND FOR SPECIAL EQUIPMENT.
R T Johnson, Jim Hutchison
Quick Frozen Foods 39 (2): 21-22, 46. Sept 1976.
389.8 Q4
Batter-fried foods, Breading, Cooking equipment (Large), Custom-made equipment, Fried foods, Frozen foods, Technology.
Abstract: The word "breading" is used to mean a wet applicaton followed by a dry coating, with simple variations. Today, even the words "batter fry" can have various meanings: sometimes tempura (leavened) batter is used and often a non-leavened batter which requires a different process and different equipment and technology. Changes in Stein equipment which reflect these trends are enumerated and several new breading machines are pictured.

2035-76
A KITCHEN THAT GREW, AND GREW, AND GREW.
Kitchen Planning 13 (3): 20, 23-26. Third quarter 1976.
NA8330.A1K5 P&N
Kitchen planning and layout, New York City, Restaurants.
Abstract: The renovation of Giordano's, a top rated New York City Italian restaurant, is described. Seventeen years of collaboration between the owners and architect Roger Carlsen have resulted in seven stages of kitchen and restaurant renovation. Photographs and a scale drawing of the kitchen are included.

2036-76
KITCHENS FOR RESTAURANTS THAT ENTERTAIN YOU.
Kitchen Planning 13 (3): 29-30, 33-34, 36, 38, 48, 50. Third quarter 1976.
NA8330.A1K5 P&N
Chicago, Kitchen planning and layout, Kitchens, Restaurants.
Abstract: Lettuce Entertain You currently operates six of Chicago's most popular restaurants: R. J. Grunts, Fritz That's It, Great Gritzbe's Flying Food Show, Jonathan Livingston Seafood, Pump Room, and Oregano. Kitchen facilities range from hand-me-down renovations to from-scratch installations. The menu and basic design of each facility are discussed and photographs and scale models of several of the restaurants are included.

2037-76
KITCHENS UNDER THE DOME.
Kitchen Planning 13 (3): 6-13, 47. Third quartor 1976.
NA8330.A1K5 P&N
Banquets, Bulk Service, Fast foods, Food service, Kitchen planning and layout, New Orleans.
Abstract: The foodservice operation at the Louisiana Superdome must simultaneously accommodate three major restaurants, 44 food stands, 16 commissaries, 64 Skyboxes, a press lounge, 13 cocktail lounges, and 44 portable beer bars. Ogden Food Service Corporation provides the complete foodservice facility, capable of serving 10,000 people. The operation has successfully handled the halftime crunch of hungry football fans, the six-second serving time of a convention banquet, and the formality of a French President's luncheon. Everything from hot dogs to a secret menu gourmet feast is available. Photographs and a scale model with an equipment key are included.

2038-76
SURVEYING THE STATUS OF HOSPITAL VENDING OPERATIONS.
Jerome A Koncel
Hospitals 50 (16): 90-92. Aug 16, 1976.
RA900.H6
Commercial food service, Hospitals, Vending machines.
Abstract: A commentary is provided in the area of hospital vending operations. Several hospitals were visited and a survey was made of the on-site facilities. General concensus verified that adaptability and acceptability increase the variety of vending facilities in hospitals.

2039-76
SODIUM (LPS) LIGHTING IN FF FACILITIES IMPROVES VISIBILITY, CUTS ENERGY COSTS.
Robert A Lewis
Quick Frozen Foods 39 (3): 70, 72, 74. Oct 1976.
389.8 Q4
Energy conservation, Freezers, Lighting.
Abstract: With electric energy costs up 40 per cent nationwide, frozen food facility planners are looking for ways to cut kilowatt usage. Low-pressure sodium lighting (LPS) is proving to be the most cost-effective lighting source to date for cold storage applications. This is mainly due to vastly improved thermal insulation. The fact that the light source is a monochromatic amber offers several distinct advantages. Diagrams show the basic components of an LPS lamp and their approximate dimensions.

2040-76
MACHINE DISHWASHING (FILM LOOP).
Chattanooga, Tenn., Continental Film Production Corp. Film loop in cartridge. 11 min. sd. color. 16 mm. 1973.
TX657.D6M32 F&N AV
Cleaning, Cleaning equipment, Commercial food service, Dishwashers, Dishwashing, Food service training, Sanitation, Warehandling, Warehandling equipment.
For use with Audiscan projector.
Abstract: The basic instructions and principles of operation of commercial dishwashing machines are outlined. Machine preparation, precaution, ways to avoid malfunction, presoaking, work flow, and dishmachine and dishroom sanitation are explained. Methods of loading rack and flight machines are shown.

2041-76
MINNEAPOLIS' GREAT DELI.
Cooking for Profit 44 (310): 40-42. Oct 1976.
TX901.C65
Delicatessens, Desserts, French fried potatoes, Kitchens, Merchandising, Restaurants, Sanitation.
Abstract: Great food merchandising, immaculate surroundings, and moderate prices make the Lincoln Del South Deli in Minneapolis a popular place for both businessmen and family dining out. Cases full of desserts of all kinds are displayed and are a big business; chocolate pie with real whipped cream topping is the biggest seller. Computerized fry kettles are used to blanch the popular french fries which are still cooked from raw to finish. Kitchen areas are spotless, and dining areas are bright, sharp and clean; Lincoln Del South is the only restaurant in Minnesota with a staff sanitarian and microbiologist.

2042-76
THE PROBLEM OF UNSAFE FOOD.
Food Serv Mark 38 (8): 51. Aug 1976.
389.2538 F732
Bacteria, Food sanitation, Food service industry, Food service workers, Food-induced disorders, Foodborne diseases, Safety, Sanitation.
Abstract: The food service manager has a clear-cut single objective to protect people against illness from contamination of food by harmful organisms, their toxins, and other poisonous materials. Reduced to simplest terms, this is a straightforward matter: "Serve it hot or keep it cold, wash your hands, and don't sneeze." It is making people aware of the problem that is the stumbling block. In 1972 an estimated 6,000,000 people contracted foodborne illness eating away from home. Regulations govern food safety, but it ultimately comes down to the individual foodhandler to exercise care and safe practices.

2043-76
RANGE TOP RULES MODERN KITCHEN COMMAND POST.
Instit/vol Feeding 79 (7): 29. Oct 1, 1976.
TX1.I55
Cooking equipment (Large), Equipment, Kitchens, Ranges.
Abstract: Range tops for different uses are described and a checklist is provided to determine which range is best for your needs. Criteria include production capacity necessary, reliable temperature controls, warp-free tops, ease of dismantling and assembling, coved corners, easily accessible moving parts, and maximum environmental comfort. A chart is included for determining how much range top space is necessary for different institutions.

2044-76
PROFESSIONALLY PLANNED KITCHENS SAVE TIME AND MONEY.
Thomas D Ricca
Sch Foodserv J 30 (10): 34-35. Nov/Dec 1976.
389.8 SCH6
Consultants, Design needs, Equipment specialists, Facilities planning and layout, Food preparation and distribution systems, Food service technologists, Kitchens, School food service, Ventilation.
Abstract: Professionally planned kitchens, using the services of a kitchen designer, can save school districts time and money. Kitchens that are not designed to meet the needs of the foodservice operation and personnel usually result in inefficient and uneconomical use of equipment. Kitchen designers are specialists with specific knowledge of food preparation, nutrition, sanitation, labor, equipment, and product needs. This expertise is often lacking in the architects, mechanical engineers, and foodservice managers who plan most school kitchen facilities.

2045-76
SMOKE DETECTORS.
Consumer Reports 41 (10): 555-559. Oct 1976.
321.8 C762
Equipment, household, Fire prevention, Smoke detectors, Surveys.
Abstract: Single-station smoke detectors, independent boxes that may be mounted on a ceiling or high on a wall were evaluated. Both ionization and photoelectric detectors are described. The discussion centers on response time and also covers features of the alarm operation: checking provisions, batteries, battery-function signals, alarm sounds, nuisance alarms, multiple hookups and maintenance. Results of fire tests, diagrams of where to install detectors, ratings of 15 models. and recommendations are included.

2046-76
NEW VS USED EQUIPMENT--A QUESTION OF ENERGY CONSERVATION.
Les Sufras
Food Serv Mark 38 (10): 12, 14. Oct 1976.
389.2538 F732
Energy conservation, Energy crisis, Equipment.
Abstract: Design, efficiency, versatility and variety are all important factors which make new equipment better proponents of energy conservation than used equipment. A malfunctioning piece of equipment will significantly increase energy consumption. New equipment, designed to operate more efficiently, requires lower levels of energy consumption. More and more new equipment pieces have built-in energy-saving features, such as automatic heat level cutoffs, alternative heating, cooling and temperature maintenance systems, or single-piece multipurpose construction.

2047-76
WHAT LIGHTING CAN DO FOR YOU.
John T Suter
Food Serv Mark 38 (4): 53-54, 58. Apr 1976.
389.2538 F732
Facilities planning and layout, Lighting, Restaurants.
Extract: The selection of lighting for a food service operation is a complex matter that involves considerations of lamp type, fixtures, layout, desired atmosphere, economics, and color, just to name a few. One way to help insure that a restaurant owner, customers and employees are going to get the desired benefits from a lighting system is to enlist the aid of independent lighting consultants who can work out the details of a lighting installation according to the specific needs of the establishment.

2048-76
TRAYS FOR HOSPITALS, CAFETERIAS, SCHOOLS.
Instit Distrib 12 (12): 102, 106. Dec 1976.
HD9000.1.I5
Dinnerware, Dishwashing, Equipment standards, Food service, Food serving methods, Serving equipment, Tableware, Trays, serving.
Abstract: Advice for the food service salesman on promoting trays to prospective buyers is presented. A description of modern trays and the materials used in today's products are detailed. Melamine and ABS are two popular materials. They are both sturdy, can withstand mechanical dishwashing, and are lightweight. Trays are used for both serving and as dinnerware, as the compartmented trays used in schools. New decorations and plans for dietary color coding are suggested as ways to enhance trays.

2049-76
GUIDE TO ENERGY CONSERVATION FOR FOOD SERVICE.
U.S., Federal Energy Administration, Office of Industrial Programs
Washington, U.S. Govt. Print. Off. 74 p. Oct 1975.
TX912.U5 F6N
Conservation, Energy, Equipment, Food service, Guides, Maintenance, Planning.
Abstract: An introductory chapter suggests ways to begin an energy-conservation program in a foodservice establishment. The next four chapters concern the major types of energy-consuming equipment used by foodservice operations for: preparation and storage, lighting, ventiltion, and sanitation. Each chapter begins with a discussion of how energy losses can occur from the types of equipment discussed and the potential for savings. Emphasis is on increasing presently-owned equipment. This introduction is followed by three sections called "operation", "maintenance", and "planning".

2050-76
WAREWASHING EFFICIENTLY.
Food Serv Mark 38 (12): 83. Dec 1976.
389.2538 F732
Dishwashing, Energy conservation, Equipment maintenance.
Abstract: A food service kitchen's warewashing system can be an overlooked energy-saver. Several suggestions are offered to increase the energy efficiency of warewashers. Machines should always be filled to capacity and set to the lightest drying cycle. Regular maintenance is important; check for clogged nozzles and tanks, correct water temperatures, leaky valves and proper lubrication. When planning a dishroom the following should be taken into consideration: placement of exhaust hoods, low temperature systems, adequate water pressure, and temperature checking devices.

# SANITATION AND SAFETY

2051-76
OSHA REFERENCE FOR FOOD SERVICE ADMINISTRATORS.
American Society for Hospital Food Service, Administrators
Chicago 22 p. [1976].
T55.A2A4 F6N
Accident prevention, Food service industry, Hospital food service, Laws, Legislation, Occupational Safety and Health Act, Reference materials, Safety.
Abstract: The Williams-Steiger Occupational Safety and Health Act (OSHA) of 1970 has a tremendous impact on American industry and labor. Compliance with OSHA standards will prevent unsafe practices and conditions. Written specifically for food service administrators, this publication explains OSHA, inspections, types of violations, citations, and records required of industry by OSHA. OSHA standards most commonly violated in food service are listed. After studying this publication, an administrator will know the purpose of OSHA; procedures required for record keeping and inspection; the difference between a citation and a violation; and the OSHA standards most commonly found to be in noncompliance with OSHA regulations.

2052-76
UPDATE: SANITATION AND SAFETY.
Pete Berlinski
Restaurant Bus 75 (12): 98, 103, 104, 106, 108, 110, 112. Dec 1976.
389.2538 F82
Bacteria, Fire prevention, Insect control, Laundry, Ohio, Safety, Sanitation, Sanitation inspections, Waste disposal.
Abstract: Recent government and industry developments affecting sanitation training and certification programs, self-inspection and safety in foodservice operations are examined. Also featured are individual case studies of typical insect control system, on-premise laundry, and a waste pulping and disposal system. A 20-item sanitation quiz and statistics on restaurant fires are included.

2053-76
FOOD SERVICE SANITATION.
W F Bower
FDA Papers 10 (3): 11-12. Dec 1969/Jan 1970.
HD9000.9.U5A1
Food service, Foodborne diseases, Government role, Sanitation.
Abstract: Recently the Federal Government's advisory, consulting and certification services to states and localities to help protect the public health in the field of food service sanitation have been transferred from elsewhere in the Public Health Service to the Food and Drug Administration, Bureau of Compliance, Division of Sanitary Control. This paper discusses the growth of the food service industry, the history of the various Public Health Service codes pertaining to food service sanitation control such as the distribution of program guides, promotion of uniform standards among states, training programs concerning technological changes in the food service industry, certification of State Food Service Sanitation Survey Officers, reporting of foodborne illness, presentation of public information concerning food sanitation hazards, and the development of food service equipment standards.

2054-76
DISEASES TRANSMITTED BY FOODS (A CLASSIFICATION AND SUMMARY) [Rev. ed.]
Frank L Bryan
Center for Disease Control
Atlanta 63 p. 1975.
RA601.B7 1975 F6N (U.S. Dept. Of Health, Education, and Welfare. DHEW Publication no. (CDC) 75-8237)
Chemicals, Epidemiology, Food poisoning, Food-related disorders, Foodborne diseases, Fungi, Parasitic infections, Toxins,

Viruses.
Extract: This reference summarizes the following data: etiologic agents and their nature, sources and important reservoirs, epidemiology, foods frequently involved in outbreaks, specimens and samples to take in outbreak investigations, laboratory approaches, and general control measures of foodborne diseases that have been reported throughout the world. This information is organized for rapid review and comparison of the same kinds of data about different diseases. The foodborne diseases are classified on the basis of the type of agent responsible for the illness--bacterial, viral and ricketsial, parasitic (protozoan, cestodes, nematodes, trematodes, helminths), fungal (mycotoxin or mushroom), poisonous plants, toxic animals, poisonous chemicals, and radionuclides. This reference also includes diseases that have been reported as being foodborne even though proof is lacking. Only those plants that are used as food or mistaken for food and those that illustrate a different class of poison are reviewed.

2055-76
FOODBORNE DISEASES OF CONTEMPORARY IMPORTANCE.
Frank L Bryan
Center for Disease Control
Atlanta 43 p. [1972].
RA601.B72 F6N
Botulism, Clostridium, Epidemiology, Food handling, Food poisoning, Food-related disorders, Foodborne diseases, Salmonellosis, Staphylococcal food poisoning.
Reprints from the Journal of Milk and Food Technology.
Abstract: This collection of five papers on foodborne diseases covers epidemiologic data, descriptions of causative organisms including their detection and identification, and prevention and control measures. Information is given on staphylococcal intoxication, salmonellosis, Clostridium perfringens foodborne illness, botulism, trichnosis, mycotoxins, chemical poisoning, and other less well-known or less prevalent diseases. Significant factors which contribute to foodborne disease outbreaks include: failure to properly refrigerate foods; failure to thoroughly heat process foods; infected employees who practice poor personal hygiene; preparing foods a day or more before they are served; incorporating raw (contaminated) ingredients into foods that receive no further cooking; allowing foods to remain at warm (bacterial incubating) temperatures; failure to reheat cooked foods to temperatures that kill vegetative bacteria; cross contamination; and failure to clean and disinfect kitchen equipment.

2056-76
FOODBORNE AND WATERBORNE DISEASE OUTBREAKS; ANNUAL SUMMARY 1974.
Center for Disease Control
Atlanta 79 p. 1976.
RA601.C4 F5N (U. S. Dept. Of Health, Education and Welfare. DHEW publication no. (CDC) 76-8185)
Botulism, Data analysis, Epidemiology, Foodborne diseases, Gastroenteritis, Salmonellosis, Staphylococcal food poisoning, Trichinosis, Waterborne diseases.
Abstract: A summary of foodborne and waterborne disease outbreak information, received from state and local health departments, the Food and Drug Administration, the United States Department of Agriculture, and other pertinent sources, is presented in this report. This preliminary information is intended primarily for those who have responsibility for disease control activities. The report includes: definition of outbreak; data sources, interpretation and analysis; foodborne and waterborne outbreaks on cruise ships; waterborne outbreaks involving travelers to foreign countries; summary form for the investigation of a waterborne outbreak; line listing of foodborne and waterborne disease outbreaks in 1974; guidelines for confirmation of foodborne outbreak; and a reference section.

2057-76
THE DEADLIEST POISON.
Nutr Today 10 (5/6): 4-9. Sept/Oct-Nov/Dec 1975.
RA784.N8
Bacteria, Botulism, Clostridium, Food poisoning, Food preservation, Foodborne diseases, Foods, Temperature.
Abstract: In 1971, a prominent New York banker died of botulism. The author discusses the particular case and what is generaly known about botulism. Clostridium botulism is present everywhere, but easily killed. The spore, however, can survive for one-half hour or more in a substance boiled at 100 degrees C. For this reason, food to be preserved must be heated at high temperatures for long periods of time. The symptoms of botulism may be confused with stroke symptoms.

2058-76
DOYLESTOWN EXAMINES KITCHEN DETAILS.
Instit/vol Feeding 79 (6): 100-101. Sept 15, 1976.
TX1.I55
Awards, Facilities planning and layout, Hospital food service, Kitchens, Pennsylvania.
Abstract: Arduous planning for high efficiency and production in the foodservice area distinguishes Doylestown Hospital, Doylestown, Pa., among foodservice facilities. Kitchen details are emphasized including easy flow-through from area to area, pass-through refrigerators, placement of appliances, a special floor drain, an automatic, self-cleaning ventilation system, places for holding recipes, and preparation counters proportioned to the height of the employees. Doylestown Hospital won an Award of Special Distinction in Institutions' 1976 Food Facilities Award Program. Operating statistics and a floor plan are included.

2059-76
BOTULISM: THE EVER PRESENT DANGER; A MATTER OF OPINION.
Cortez F Enloe
Nutr Today 10 (5/6): 12. Sept/Oct-Nov/Dec 1975.
RA784.N8
Botulism, Clostridium, Food poisoning, Food preservation, Foodborne diseases, Foods.
Abstract: Homemakers who do their own preserving and doctors are both warned about the causes and effects of botulism. The food industry, it is noted, has strict controls to prevent botulism and is very successful in doing so, with rare exceptions. Now that more homemakers are growing and preserving food, they must be warned to be as cautious as manufacturers. Botulism is the most deadly poison known to man.

2060-76
FOOD POISONING: IT DOESN'T HAVE TO BE A THREAT.
Food Serv Mark 38 (12): 41-42. Dec 1976.
389.2538 F732
Bacteria, Food contaminants, Food service industry, Foodborne diseases, Sanitation.
Abstract: Sources of foodborne illness can be classified as biological, chemical and physical; the biological hazard is by far the worst. Several types of pathogenic bacteria accounting for more than 90% of the foodborne diseases are discussed in detail. The chemical hazards of pesticides, preservatives and poisonous metals, and physical contaminants are also briefly described. Eliminating these hazards involves the training of personnel in safe operating procedures.

2061-76
HOW REFRIGERATION CAN HELP BOOST SALES.
Frank N Giampietro
Restaurant Bus 75 (10): 81-82. Oct 1976.
389.2538 F82
Equipment, Equipment maintenance, Food spoilage, Freezers, Refrigeration.
Abstract: A question/answer session concludes that well-functioning refrigeration equipment improves profits by reducing spoilage, and provides added appeal to foods at the point of sale. An exterior temperature gauge, a temperature alarm, and a standby generator are suggested methods to avoid spoilage. New developments in converting freezers and refrigerators are described. More thermal packaging, greater use of thermoelectric dispensers, and packages which change color if they're spoiled are recommended for the future.

2062-76
IMPROVING FOOD SERVICE SANITATION.
James Greene
FDA Consumer 10 (10): 10-16. Dec 1976/Jan 1977.
HD9000.9.U5A1
Consumer protection, Food and Drug Administration, Food inspection regulations, Food safety, Food sanitation, Food service, Food standards and legislation, Government role, Regulations.
Extract: Americans eat more than 150 million meals a day outside of the home. Making sure this food is prepared and served under sanitary conditions is a massive responsibility that can be handled effectively only by State and local governments. But FDA plays an important role. It is seeking to make food service sanitation regulations more uniform throughout the country and is helping local governments establish and enforce effective consumer protection programs.

2063-76
THE EXTINGUISHMENT OF FIRE.
Walter M Haessler
National Fire Protection Association
Boston 34 p. [1974].
TH9310.5.H3 1974 F6N
Fire extinction, Safety.
Extract: The booklet has been written with the intent of stimulating an interest in the nature of combustion and the physio-chemical mechanisms of extinguishment which, in the present (and not too well understood) state of the art, are in great need for basic research and full understanding. Certain passages herein, no doubt, will be considered speculative, hypothetical, and downright controversial. It will have served its fullest purpose if it stimulated thought and action in approaching the resolution of one of mankind's greatest dangers.

2064-76
WHY NEW SANITATION REGULATIONS ARE A CHALLENGE TO YOUR BUSINESS.
Chester G Hall
Food Serv Mark 38 (6): 16. June 1976.
389.2538 F732
Educational programs, Food service industry, Regulations, Sanitation.
Abstract: The importance of sanitation training programs for the food service industry is described and two roads to help meet new sanitation regulations are recommended. The first is a brochure by the FDA with information on the implementation of a course, course outline, tuition, facilities, course materials, instruction and certification. Secondly, NIFI offers a course, "Applied Foodservice Sanitation," in ten states. Over 3,000 food service managers and supervisors already have been certified by NIFI.

2065-76
HEALTH CODES AND YOUR WATER TEMPERATURE.
Ronald C Halverson
Food Serv Mark 38 (7): 80. July 1976.
389.2538 F732
Cleaning equipment, Dishwashers, Energy conservation, Regulations, Sanitation, Temperature, Water.
Abstract: When water temperature in dishwashers is lowered for energy cost savings, it may not meet the minimum standards for effective cleaning required by U.S. health codes. However, general use water for many hospitals, nursing homes and schools is state maximized to 100-110 degrees F. Special equipment may be necessary to raise the temperature for the dishwashing water.

2066-76
THE HEIMLICH MANEUVER, FIRST AID FOR CHOKING.
Cornell Hotel Restaurant Admin Quarterly 17 (2): 22-23. Aug 1976.
TX901.C67
Accident prevention, Laws, Legal problems, Legislation, Restaurants, Safety, Safety education.
Abstract: The Heimlich Maneuver, a procedure to dislodge the obstruction in the throat of a choking person, is described and discussed. Recent and pending State laws are at variance to the amount of responsibility a restauranteur must take for his choking guests. The article discusses the pros and cons of the legislation.

2067-76
FOODBORNE DISEASE OUTBREAKS TRACED TO POULTRY, UNITED STATES, 1966-1974.
Marcus A Horwitz, Eugene J Gangarosa
J Milk Food Tech 39 (12): 859-863. Dec 1976.
44.8 J824
Epidemiology, Food storage, Food-related disorders, Foodborne diseases, Gastrointestinal disorders, Poultry, Refrigeration, Restaurants, Temperature.
Extract: To determine the epidemiologic characteristics of foodborne disease outbreaks traced to poultry, records of all 352 such outbreaks reported to the Center for Disease Control 1966-1974 were reviewed. 217 (62%) outbreaks were traced to turkey, 129 (37%) were traced to chicken, 5 (1%) to both turkey and chicken, and 1 (0.3%) to cornish hen. Outbreaks from poultry accounted for 12% of all foodborne disease outbreaks reported from 1966 through 1974, but the number and percentage has been decreasing since 1969. Food-service establishments were responsible for mishandling the food in 79% of outbreaks, homes in 19%, and food-processing establishments in 2%. In 85% of the outbreaks, the food-handling error was storage of food at improper holding temperatures.

2068-76
FISH AND SHELLFISH POISONING.
James M Hughes, Michael H Merson
New Engl J Med 295 (20): 1117-1120. Nov 11, 1976.
448.8 N442
Food poisoning, Food-related disorders, Shellfish, Toxins.
Extract: In patients with gastrointestinal and neurologic symptoms, fish or shellfish poisoning should be considered; the type of seafood eaten, tae source of the seafood and the incubation period provide important clues to diagnosis. Although cases of scombroid fish poisoning may resemble allergic reactions, the simultaneous occurrence of two or more cases should suggest diagnosis. Therapy of these illnesses consists of removal of unabsorbed toxin from the gastrointestinal tract and symptomatic measures; severe cases of scombroid fish poisoning may require bronchodilators, whereas severe cases of ciguatera and paralytic shellfish poisoning may need mechanical ventilatory support. Early diagnosis of fish and shellfish poisoning and prompt reporting of cases to appropriate public-health authorities are vital to prevent additional disease.

2069-76
THE HUMAN FACTOR--A WEAK LINK?
Food Serv Mark 38 (10): 16. Oct 1976.
389.2538 F732
Food sanitation, Food service, Human factors, Hygiene, Individual characteristics, Sanitation.
Abstract: An excerpt from "Applied Foodservice Sanitation," a book and course developed by the National Institute for the Foodservice Industry and the National Sanitation Foundation, discusses the human aspects of food sanitation. The safeness of food clearly depends to a great extent on people--those who produce and process it, those who transport and distribute it, and finally the foodservice people who prepare it for the ultimate consumer. The foodservice manager has a responsibility to help protect the public from foodborne illness and this depends on how he selects his staff, how he trains them, and how he follows up on that training.

2070-76
INSECT AND RODENT PREVENTION (FILMSTRIP).
[Encino, Calif.] National Educational Media 81 fr. color. 35mm. and audiotape in cassette. 1972.
RA641.I5 F&N AV
Food service training, Food service workers, Insect control, Pest control, Rodent control, Sanitation.
Audiotape m/a. 8 min. each side.
Abstract: Methods for insect prevention are presented in four phases: awareness of invisible contamination, insect starvation through proper cleaning, elimination of breeding places, and extermination. Good housekeeping procedures are the first line of defense. Except for the mousetrap method, rodent extermination should be conducted by licensed professionals.

2071-76
MAKE LIGHT OF LIFTING (MOTION PICTURE).
Rockville, Md., BNA Communications 19 min. sd. color. 16 mm. [1973?].
T55.3.L5M3 F&N AV
Accident prevention, Disorders, Human posture, Injuries, Safety, Safety education, Stress, Weights.
Includes leader's guide.
Abstract: The secret of lifting objects of all sizes, shapes and weights, safely, easily and simply is demonstrated by using the kinetic method. This scientific technique enables people to make maximum use of their strength, yet avoid the stresses that lead to back injury. The kinetic system of handling weights is illustrated on-the-job in a factory setting and in training sessions with apprentices and employees. Correct posture is emphasized in lifting sacks, drums, cylinders, weights from benches, and handling buckets.

2072-76
INFANT BOTULISM.
Thaddeus P Midura, Stephen S Arnon
Lancet 2 (7992): 934-935. Oct 30, 1976.
448.8 L22
Botulism, Clinical investigations, Food poisoning, Infants (To 2 years), Toxins.
Extract: Clostridium botulinum and its toxin were identified in the feces of four infants, aged 6 to 13 weeks, who had symptoms consistent with botulism. Two cases had type-A toxin and two cases had type-B toxin present in their feces. No toxin was detectable in sera. C. botulinum and toxin could be recovered from feces more than 8 weeks after admission to hospital. All four cases occurred within a 6-month period. The source of the toxin in these infants may have been in-vivo production from ingested organisms.

2073-76
AVOIDING INJURIES FROM KITCHEN MACHINES (FILMSTRIP).
National Education Media, Inc.
[Encino, California?] 94 fr. color. 35 mm. and audiotape in cassette. 1969.
TX911.3.S24A86 F&N AV
Accident prevention, Appliances, Equipment, Food service, Kitchens, Safety.
Audiotape in cassette: 2s. m/a. 7 min. each side. The NEM filmstrip series for food service training.
Abstract: Machine safety in a food service kitchen is illustrated. Emphasis is given to proper instruction of the worker operating the machine. Further tips are provided in areas of clothing and jewelry worn around equipment. Finally the filmstrip stresses that workers must follow equipment specifications for cleaning and operating at all times.

2074-76
AVOIDING BURNS IN THE KITCHEN (FILMSTRIP).
National Educational Media, Inc.
[Encino, California?] 93 fr. color. 35 mm. and audiotape in cassette. 1969.
TX911.3.S24A85 F&N AV
Accident prevention, Burns, Food service, Kitchens, Safety.
Audiotape in cassette: 2s. m/a. 7 min. each side. The NEM filmstrip series for food service training.
Abstract: Focus is placed on safety from burns in the kitchen. The filmstrip examines some of the food service kitchen "hot spots". Emphasis is als given to care and clear thinking on the part of workers. Other tips include watching for faulty equipment. Finally, that all safety precautions, no matter how tiresome, must always be followed, is stressed.

2075-76
SANITATION FOR WAITERS AND WAITRESSES (FILMSTRIP).
National Educational Media, Inc.
[Encino, California?] 75 fr. color. 35 mm. and audiotape in cassette. 1969.
TX911.3.S3 F&N AV
Cleaning, Equipment maintenance, Food sanitation, Food service, Hygiene, Restaurants, Sanitation, Waiters and waitresses.
Audiotape in cassette: 2s. m/a. 6 min. each side. The NEM filmstrip series for foodservice training.
Abstract: A filmstrip explores the areas of sanitation and the lack of it in restaurants, for foodservers. Suggestions include total body cleanliness, freedom from germs, always washing hands after smoking, and going to the bathroom. Other tips provided are for handling dishes, glassware, and utensils in the safest way. The filmstrip also stresses the need for clean menus, tables, chairs, and tablecloths. Finally, the filmstrip emphasizen a sanitary and safe restaurant atmosphere insures happy, healthy, and steady customers.

2076-76
A STUDY OF SCHOOL FIRE.
National Fire Protection Association
Boston 19 p. 1973.
TH9445.S3N3 F&N
Fire extinction, Fire prevention, Safety, Schools.
Extract: The school fires described in the booklet were selected because each of them illustrates one or more important aspects of fire safety. Some are interesting primarily because of their cause. Others demonstrate the importance of evacuat-

2077-76

ion and fire drills, of automatic fire detection and sprinkler systems, and of proper structural design, construction, and maintenance. At the end of the report are statistical tables summarizing 155 school fires reported to the National Fire Protection Association during 1971 and 1972 together with a list of school fires since 1900 which have involved a large loss of life.

2077-76
FIRE PROTECTION HANDBOOK. 14th ed.
National Fire Protection Association
Boston 1 v. (various pagings). [1976].
TH9150.F5 1976 F&N
Fire alarm systems, Fire extinction, Fire prevention, Fire protection, Safety, Smoke detectors.
Abstract: Designed as a single-source reference book on good contemporary fire protection practices, the handbook provides information on the following topics: fire protection; characteristics and behavior of fire; fire hazards of materials; industrial and process fire hazards; special fire protection and prevention problems; fire safety in building design and construction; building services; the hazards of occupancies; public fire protection; organization for private protection; water supplies for fire protection; fire alarm systems, detection devices, and guard services; extinguishing agents; water sprinkler systems; special fire protection systems; portable fire extinguishers; transportation fire hazards; and miscellaneous data. Appendixes provide a linting of fire testing and research laboratories, a listing of U.S. Federal agencies involved in fire safety, information on fire protection laws and standards, an explanation to terms, and a listing of abbreviations and their meanings.

2078-76
A STUDY OF RESTAURANT FIRES.
National Fire Protection Association
Boston 19 p. 1974.
TH9445.R4N3 F&N
Fire extinction, Fire prevention, Restaurants, Safety.
Abstract: Case examples of actual restaurant fires illustrate each of five significant aspects of the study of fire: life safety, cause, detection and alarm, spread, and fire protection. Statistical data on restaurant fires are included.

2079-76
FIRE PROTECTION AND FIRE PREVENTION.
National Restaurant Association
Chicago 17 p. [1975?].
TH9148.N3 F&N
Fire extinction, Fire prevention, Food service industry, Restaurants, Safety.
Abstract: The technical bulletin discusses principles of fire protection and fire prevention for restaurants. Restaurant fire loss statistics are cited. Information on portable fire extinguishers includes which type to use and how many, inspection and maintenance, and mounting. Types of fire protection systems (detection devices, sprinkler systems, and special systems) are described as are organizations active in fire safety. Self inspection checksheets list questions to be answered as part of fire prevention and protection programs. Fire coverage review questions, factors affecting fire insurance rate, and actions to take when a loss occurs are listed. Information sources on fire prevention and fire protection are cited.

2080-76
SAFETY SUPERVISION.
Dan Peterson
[New York] AMACOM 211 p. [1976].
HD7261.P4 F&N
Educational programs, Management development, Management education, Safety, Safety education, Supervision, Supervisors.
Extract: The safety text and training course are written specifically for first-time supervisors to give them the information and techniques they need to improve safety. The book covers the entire role of the supervisor regarding safety, specific key supervisory tasks that lead to better safety control, plus a section on personnel techniques that maximize safety on the job. In addition, the book includes a complete supervisory training course consisting of detailed lesson plans and objectives, all based on material in the text.

2081-76
SANITATION--WHAT IT IS AND ISN'T.
Food Serv Mark 38 (9): 66. Sept 1976.
389.2538 F732
Food service, Sanitation, Vocabulary.
Abstract: The ambiguous terms food contamination, sanitary, and clean are redefined as they affect food service operations. Contamination introduces disease agents into food and potentially hazardous foods are those that are capable of supporting rapid and progressive growth of infectious or toxicogenic microorganisms. Sanitation refers to conditions that are safe with respect to health. Cleanliness refers to conditions free of soil or dirt. That which appears to be clean is not always sanitary, and that which is sanitary may not look clean. A good slogan for the food service operator is: Look clean--Be sanitary.

2082-76
FEEDING A CROWD? DO IT SAFELY.
Evelyn Spindler
Washington 8 p. 1973.
RA566.S6 F&N (U.S. Dept. Of Agriculture. PA-1076)
Cooking, Food poisoning, Food preparation, home, Food preparation, quantity, Food safety, Food sanitation, Food-induced disorders, Perishable foods, Safety.
Abstract: Simple safety rules for avoiding food poisoning when feeding a crowd are explained in this fold-out brochure. Hot foods should be kept at 140 degrees and cold foods below 40 degrees. Never let protein foods, cream pies, puddings, and seafood salads stand at room temperature for more than two hours. There are rules for planning the party, preparation and service, leftovers, and special food safety problems with poultry and meats, gravies and broths, cream pies and puddings, and sandwiches and salads.

2083-76
FOOD SAFETY IN THE KITCHEN.
U.S., Food and Drug Administration
Washington 6 p. 1974.
RA566.U5 F&N
Bacteria, Food contaminants, Food handling, Food poisoning, Food safety, Food sanitation, Food-related disorders, Foodborne diseases, Kitchens.
Abstract: Many illnesses, often misdiagnosed, can be caused by harmful bacteria in food. These illnesses can be prevented. Four types of bacteria--salmonella, clostridium perfringens, staphylococcus, and botulism--are the most common causes of foodborne illness. This foldout pamphlet gives ten safety rules for guarding against food contamination in the home by proper handling. Food sources of the four types of bacteria are listed.

2084-76
PREVENTION OF FOOD POISONING.
United States, Army, Quatermaster School
Ft. Lee. Va. 98 p. 1975.
RC143.U5 1975 F&N (U.S. Army. Quartermaster School. QM0348, Oct. 1975)
Bacteria, Food poisoning, Food preparation, quantity, Food safety, Food sanitation, Food service supervisors, Food-related disorders, Programed instruction.
A single-lesson subcourse.
Abstract: Described as a single-lesson subcourse, this booklet consists of one 4-hour lesson of correspondence instruction arranged in a frame format for programed instruction. Topics covered include: the definition of food poisoning; prevention of trichinosis; bacteria growth; toxins and bacterial infection; and prevention of dysentery, botulism, perfringens, salmonella, streptococcus, and staphylococcus food poisoning.

2085-76
SPOILAGE OF FOOD BY YEASTS.
Homer W Walker
Food Technol 31 (2): 57-61, 65. Feb 1977.
389.8 F7398
Food spoilage, Food storage, Moisture, Spoilage, Temperature, Yeast.
Extract: Yeasts do not compete well with bacteria and molds, but they can be important spoilage agents under specific conditions. The species of yeast that will develop and cause spoilage is selected to a great extent by the composition of the food and the conditions under which it is stored. Examples of this are the prevalence of Candida species in refrigerated foods; of Debaryomyces species in films or pellicles on concentrated brines; of Saccharomyces species in concentrated sugar solutions; and of lactose-fermenting yeasts in dairy products. Spoilage of foods by yeasts can be controlled by good sanitary practices that control initial loads, by proper storage with controlled temperature and moisture levels, and by appropriate use of heat-treatment and preservative agents.

2086-76
WHAT YOU SHOULD KNOW ABOUT GERMS.
Food Serv Mark 38 (11): 68-69. Nov 1976.
389.2538 F732
Bacteria, Food contaminants, Food sanitation, Food service workers, Microbial contaminants, Microorganisms, Molds, Viruses, Yeast.
Abstract: People involved in the food service industry need to be continuously aware of micro-organisms with regard to food sanitation. Armed with a firm understanding of the microrealm, food service employees will be more prepared to accept the responsibility of protecting the consumer and meeting the professional obligation of serving safe, wholesome food. Food service employees should be most familiar with micro-organisms that cause disease and contaminate food. Individual discussions of bacteria, yeasts, molds, and viruses are included.

2087-76
CLOSTRIDIUM PERFRINGENS FOOD POISONING.
Edmund A Zottola
[St. Paul] 14 p. 1971.
RA601.Z6 F&N (Minnesota. University. Agricultural Extension Service. Extension Bulletin, 365)
Bacteriology, Clostridium, Epidemiology, Food handling, Food poisoning, Food preparation, home, Food sanitation, Food service, Foodborne diseases.
Abstract: Food poisoning outbreaks caused by Clostridium perfringens are increasing. C. perfringens are found almost every-

where - soil, intestinal tracts of man and animals, fecal materials, and sewage and grow best under anaerobic conditions at temperatures ranging from 60 degrees F. to 125 degrees F. Foods most commonly involved in the poisoning are meats, poultry, gravies, and prepared dishes containing these items. Outbreaks of C. perfringens food poisoning are frequentlyassociated with mass feeding operations, but can also occur at home, wherever foods are prepared ahead of time and are held warm for some time before serving them. In order to prevent such outbreaks, it is essential that good sanitation practices be followed by all food handlers in the preparation, serving and storage of food. It is especially important to chill food rapidly, to 45 degrees F. or below, that is cooked but noteaten immediately, and to keep hot food above 140 degrees F. until served.

# FOOD TECHNOLOGY

2088-76
BETTER BURGERS ... AT NO EXTRA COST.
William J Balke
Food Eng 48 (8): 41. Aug 1976.
389.8 F737
Flavor intensifiers, Food additives, Food technology, Ground beef, New products, Seasonings.
Abstract: Descriptions are provided on a functional liquid seasoning blend which can be added to hamburgers to keep them juicy and tender. The liquid seasoning, called "Xtra-Burg", consists of invert syrup, corn syrup, hydrolized vegetable protein, salt, molasses, and natural flavor extractives. Xtra-Burg added to meat at a 3 percent level is described as costing about the same as the meat it replaces. Thus, with no change in net cost to the processor, the end result gives the customer a better grilled hamburger.

2089-76
FREEZING.
James R Behnke
Food Technol 30 (12): 32-33. Dec 1976.
389.8 F7398
Costs, Food packaging, Food preservation, Food processing, Food technology, Freezing, Frozen foods, Symposia, Temperature.
Abstract: The topic of freezing is part of the symposium on Innovations in Processing of Refrigerated and Frozen Foods. The principal factors in selecting an in-process freezing system are cost and end-product quality. The best freezing system for any particular application is the one which gives the highest commercial value as the ratio of commercial quality to cost. Topics included in this overview are costs, product geometry, packaging, refrigerant temperature, initial product temperature, rate of freezing, and quality.

2090-76
TEMPERING.
A F Bezanson
Food Technol 30 (12): 34, 36. Dec 1976.
389.8 F7398
Food heating systems, Food industry, Food processing, Food technology, Freezing, Frozen foods, Microwave ovens, Symposia, Tempering.
Abstract: The topic of tempering is part of the symposium of Innovations in Processing of Refrigerated and Frozen Foods. In the food industry, tempering involves heating frozen materials to a partially defrosted condition for further processing. Use of a microwave processing system enables the tempering time to be reduced. Selected applications for microwave tempering include hamburger patties, ground beef, portion-controlled meats, fish portions, meat canning, sausage, and frozen prepared foods. Detailed descriptions of the tempering process used for these products are included.

2091-76
PLANT PROTEINS IN USDA FEEDING PROGRAMS.
K Bird
Cereal Foods World 19 (6): 226-230. 1974.
59.8 C333
Cost effectiveness, Federal programs, Food programs, Plant protein, Proteins, School food service, Soybean products, Textured vegetable proteins, U.S. Dept. of Agriculture.
Extract: Plant proteins play an increasingly important role in the food system of the U.S. At current meat and soy prices, a cost savings of about $5 million a year is possible to schools. A substantial growth is projected in this market for the next decade. Textured vegetable proteins, at present entirely derived from soybeans, have been used in school lunch programs for 2 years. Other sources of plant protein that may see advances include cottonseed, peanuts, safflower seed, sunflower seed, and grains. The Food and Nutrition Service of the U.S. Department of Agriculture has set a system for evaluating, accepting, listing, and monitoring plant proteins being used in its several feeding programs.

2092-76
PLANT PROTEINS' ROLE IN FUTURE FEEDING SYSTEMS.
K M Bird
In Alimentation et Travail, Deuxieme Symposium International, May 15-17, 1974, A Vittel (France) p. 269-274. Jan 10, 1976.
RJ206.A35 F&N
Plant protein, Plant protein concentrates, Protein foods, School food service, Textured vegetable proteins, U.S. Dept. of Agriculture.
Extract: Plant proteins are more economical than animal protein. A blend of animal and vegetable protein provides a better balance of amino acids, better palatability and a better balance of vitamin and mineral nutrients. Plant proteins have been blended in a variety of foods such as textured vegetable proteins (T.V.P.) in combination with meat, enriched macaroni with fortified protein, wheat-soy-macaroni, analogs made from a mixture of grains which are used as health foods, lysine fortified wheat flour, T.V.P. fortified pizza, and plant protein fortified frankfurters. A French summary is included.

2093-76
PROTECTIVE PACKAGING FOR CEREALS.
C H Bridges
Cereal Foods World 21 (10): 542, 544-545. Oct 1976.
59.8 C333
Breakfast cereals, Food packaging, Food preservation, Food technology, Food texture, Moisture.
Abstract: A history of the technology involved in protective packaging for cereal products is detailed. The crisp character of most cereals causes packaging problems, as the cereals tend to pick up moisture and become tough and chewy. Cereal packaging began with the use of a paperboard carton and a bleached sulphate inner bag. Other protective barriers tried against moisture have been waxed paper overwraps, heat sealed wax inner liners, waxed cereal glassine liners, wax laminated foil liners, and liners made of high density polyethylene as used today. Machinery developments and packaging systems are also discussed.

2094-76
PROTEIN-RICH FOODS (SNACKS) IN SOUTHEAST ASIA.
R A Buchanan
Snack Food 65 (11): 33-34, 36, 56. Nov 1976.
389.8 C84
Enrichment agents, Food additives, Food products, Formulated foods and specialized products, Fortified foods, Product development, Protein-calorie malnutrition, Snacks, Southeast Asia.
Abstract: The market for protein-rich snack foods in Southeast Asia is examined. Protein-calorie malnutrition (PCM) in childhood remains one of the most serious health problems in Southeast Asia. In some cases the shortage of calories in the diet is more serious than the shortage of protein. New approaches in meeting these problems include fortification, new foods such as Nutripak, supplementation with Kaset protein, weaning foods, snack foods, imitation foods, extruded foods, and food extenders.

2095-76
TEACHER DEMONSTRATION AND LESSON PLANS EXPERIMENTAL FOODS: FOOD ADDITIVES.
Forecast Home Econ 22 (4): 1-4. Dec 1976.
321.8 H752
Breakfast cereals, Curriculum, Food additives, High schools, Home economics, Instructional materials, Learning activities, Lesson plans, Teaching guides.
Abstract: Lesson plans are provided to familiarize high school students with the ways in which additives are used in modern food processing. Preservatives, flavoring and coloring agents, nutritional additives and sugar substitutes are described. The ingredients on a package of CHEX cereal are listed and the functions of each group are given. Charts compare the foods of yesterday with those of today, as to variety, freshness, preservation, flavor, nutritional value, etc., and tell the function of 16 common food additives.

2096-76
COMING UP: ENZYME THAT CONSUMERS ADD TO MILK.
Food Eng 48 (6): 14-16. June 1976.
389.8 F737
Digestion, Food technology, Lactase, Lactose intolerance, Milk intolerance, New products.
Abstract: Lactase, an enzyme that removes most of the lactose in milk, is being readied for the consumer market. By breaking down the disaccharide lactose into the monosaccharides, glucose and galactose, the enzyme will make milk more digestible for people who generally have an intolerance for it. The commercial name is Lact-Aid. A package may be added to a quart of milk and left for 24 hours to break down the lactose. The resulting milk tastes sweeter and is said to have a richer texture.

2097-76
THE ECONOMICS OF FOOD PROCESSING.
Jerry Coursey
Nutr Action 3 (12): 10-12. Dec 1976.
TX341.N9 F&N
Advertising, Consumer economics, Consumer education, Economics, Food industry, Food prices, Food processing, Government role, Profit.

2098-76

Abstract: More than half of the 1,500 pounds of food the typical American eats each year is processed, refined, or prepared outside the home. Industry contends that the consumer wants convenience, and that is what they provide. The article states that the food industry's main objective is not to produce wholesome, nutritious foods, but to make money. The processes of building monopolies, merging, and reducing competition are discussed. The relationship of advertising and profits, and the government's role are also presented.

2098-76
ENZYMES--NEW WAY TO MODIFY FLAVOR.
Stephanie Crocco
Food Eng 48 (9): ef-6-8, ef-10. Sept 1976.
389.8 F737
Enzymes, Flavorings, Food additives, Food technology, Food texture, Protein foods.
Abstract: Enzymatically engineering flavor is based on the theory that a good flavor can be produced by the interaction of specific enzymes with specific chemical substrates. When the chemical reactions involved are determined, the biological reactants can be developed into direct, reproducible flavor systems. Two types of enzyme modified cheeses are currently available with future research encompassing mustard flavorings, vegetable and fruit enhancement, off-flavor removal, texturizing agents, and enzymatically hydrolyzed vegetable protein.

2099-76
A CLOSER LOOK AT THE NEW "HIGHER" FRUCTOSE SYRUPS--PART I I.
Stephanie Crocco
Food Eng 48 (2): 58-60. Dec 1976.
389.8 F737
Flavorings, Food additives, Food industry, Fructose, Monosaccharides, Sweetness, Syrups, Taste, Taste preference.
Abstract: The second part of a two-part series on the new "higher" fructose syrups emphasizes applications of the syrups. The high sweetness quality of fructose is one of the valuable qualities that has brought increased interest from the food industry. Monosaccharide fructose provides a cleaner tasting product and is easy to handle and store. Future applications may include use in beverages, sweet spreads, canned fruit, pie fillings, and jelly and jam products.

2100-76
NEW TRICKS FOR THE "OLD DOG".
Stephanie C Crocco
Food Eng 48 (12): ef-14-16, ef-18. Dec 1976.
389.8 F737
Fish products, Food acceptability, Food additives, Food products, Frankfurters, Nitrites, Nutritional value, Poultry, Soybean products.
Abstract: New variations of the hot dog are examined in regard to nutritional value, taste, and consumer acceptance. A popular version of the hot dog is a poultry based "bird dog." The poultry frankfurter is lower in fat and cholesterol than the traditional meat weiner. Chicken is the most popular ingredient, with turkey meat also being used. Soy protein is being added to beef franks for a more acceptable school lunch product. Fish "sea dogs" and vegetable links are other newcomers to the hot dog market.

2101-76
BETTER TEXTURE FOR VEGETABLE PROTEIN FOODS.
Stephanie C Crocco
Food Eng 48 (9): ef-14-16, ef-18. Sept 1976.
389.8 F737
Food analogues, Food chemistry, Food technology, Food texture, Protein foods, Texture, Textured vegetable proteins.
Abstract: Texture is very important to consumer acceptance of vegetable protein products. A new development in this industry blends different proteins to produce a highly acceptable clam-like product. The new technique is different from that of the conventional textured proteins because it relies on a sophisticated extruder with a patented tempering die. Analogues of chicken slices, beef chunks, tuna flakes, and mushroom pieces can also be produced by this process.

2102-76
RECONSTITUTION.
R V Decareau, J K Prifti, J M Tuomy
Food Technol 30 (12): 36-38. Dec 1976.
389.8 F7398
Food containers, Food heating systems, Food processing, Food technology, Microwave ovens, Symposia, Temperature.
Abstract: The topic of reconstitution is part of the symposium of Innovations in Processing of Refrigerated and Frozen Foods. The ultimate goal in food heating is the ability to raise food material temperature to serving temperature in the shortest possible time, with no deterioration of quality. Three heating methods that offer heat generation directly within the food mass include direct ohmic heating, dielectric heating, and microwave heating. A detailed discussion of microwave applications is included.

2103-76
DEMAND FOR WHEY IN FROZEN PRODUCTS IS HEDGE AGAINST RISING COSTS.
Quick Frozen Foods 39 (2): 26, 28. Sept 1976.
389.8 Q4
Frozen foods, Imitation milk, Lactase, Milk products, Whey.
Extract: Whey products, as less expensive replacements for non-fat dry milk, are now used in one form or another for such products as frozen pizza, fish and chips, macaroni and cheese and baked goods. One form of whey serves as replacement for egg white, meat binders and whipped toppings. Lactose, a natural milk sugar, offers exceptional nutritional benefits.

2104-76
SINGLE CELL PROTEIN: UTILIZATION IN HUMAN FEEDING; NUTRITIVE VALUE OF S.C.P. FOR MEN.
J C Dillon, V R Young, N S Scrimshaw
In Alimentation et Travail, Deuxieme Symposium International, May 15-17, 1974, A Vittel (France) p. 459-472. Jan 10, 1976.
RJ206.A35 F6N
Food science, Protein foods, Single cell protein.
Extract: The use of single cell protein (SCP) is considered from the standpoint of protein quality, nucleic acid content and tolerance to levels of SCP intake which provide a significant proportion of the daily protein requirement. Availability of improved production methods for reduction of nucleic acid levels has further increased the potential for use of SCP in human diets. The problems related to gastro-intestinal intolerance at high levels of intake, however, still requires considerable research. A summary in French is included.

2105-76
DRIED FRUIT FLAKES HAVE FRESH FLAVOR.
Food Eng 48 (9): ef-26-27. Sept 1976.
389.8 F737
Dehydrated foods, Desserts, Flavor, Food preservation, Fruit flakes, Fruits, Pies.
Extract: A patented process based on sophisticated starch technology is producing dehydrated fruit flakes with excellent flavor, color and aroma. Basically, the new process involves comminuting the fruit and mixing it with starch prior to drum drying. The starch granules "soak-up" the comminuted fruit, and through molecular encapsulation, retain the essence of the original fruit. After drying, the product is flaked or pulverized. One promising use for the flakes is in the baking industry--especially for pies and danish.

2106-76
PITFALLS IN DEVELOPING NEW PRODUCT IDEAS AND CONCEPTS.
G S Fabian
Food Prod Dev 10 (9): 36, 38. Nov 1976.
HD9000.1.F64
Concept formation, Consumer attitude, Consumer economics, Food economics and consumption, Food industry, Food products, Food technology, Product development.
Abstract: The problems inherent in developing new product ideas and concepts are examined. Product development efforts must clearly reflect business and corporate goals, so that the product created will fulfill the consumers' requests and needs. New product development procedures vary, depending on whether the work begins with a product idea, executional idea, concept idea, or business proposition. Considerable research and analysis on product categories and consumer behavior must be undertaken before a concept is considered for full product development efforts.

2107-76
EXCITING PRODUCTS FOR MICROWAVE OVENS.
Jeremy L Fergusson
Food Eng 48 (9): ef-22-24. Sept 1976.
389.8 F737
Cooking methods, Food preparation, Food products, Food technology, Formulated foods and specialized products, Microwave ovens, Pancakes, Popcorn.
Abstract: Home microwave ovens are projected to have tremendous growth in the next few years. Companies are working on prepackaged foods for microwave ovens. Pancakes and popcorn are available, but to avoid hotspots, cooking in specific models with uniform microwave distribution is recommended. Many foods do not need special formulations for microwave cooking, but some problems do exist. Browning, obtaining crispiness, soggy pizza crust, rubbery eggs, and burning at corners are difficulties currently under research in this new industry.

2108-76
MECHANICALLY-DEBONED RED MEAT.
R A Field
Food Technol 30 (9): 38, 40, 42, 44, 46, 48. Sept 1976.
389.8 F7398
Beef, Boning, Meat by-products, Meat products, Mechanical deboning.
Abstract: The properties of mechanically-deboned red meat are reviewed, including the different contents of calcium, ascorbic acid, iron, and connective tissue; potential problems with mechanically-deboned meat are noted including oxidation, microbiological quality, and flourides; sensory considerations of color, texture, and flavor are described; and, the utilization of mechanically-deboned red meat as it relates to the USDA (1976) proposed rulemaking is discussed. Increased use of mechanical deboning will reduce protein waste in a world facing a protein crisis.

2109-76
FINALLY ... GOOD NUTRITION IN A FROZEN CONFECTION.
Food Eng 48 (6): 8-10. June 1976.
389.8 F737
Eggs, Food technology, Frozen desserts, Milk, New products, Nutrients, Nutrition, Recommended Dietary Allowances.

Abstract: The man who developed Gatorade has invented a frozen confection containing egg, milk and flavoring which supplies 10 percent of the recommended daily allowance (RDA) of protein. It will initially be orange flavored, but other flavors, such as banana, black cherry and chocolate may follow. The cost for each bar will be about 16 1/2 cents, according to the article. The article also states that it may be used for school lunches, and preplanned menus in nursing homes, hospitals, etc.

2110-76
FLEXIBLE PACKAGING: OUTLOOK TO 1981.
Food Eng 48 (7): 52-54. July 1976.
389.8 F737
Food packaging, Merchandising, Packaging, Regulations, Surveys.
Abstract: At least four general trends will prevail over food packaging during the next five years: Packaging suppliers will streamline product lines, emphasize longer runs, and offer fewer products. Packagers will less frequently develop new food products, will emphasize more careful buying, will opt for simple, less expensive packaging. There will be a skeptical attitude regarding long standing assumptions and practices. The selection of packaging will become increasingly concerned with government regulatory requirements.

2111-76
MECHANICALLY-DEBONED POULTRY MEAT.
G W Froning
Food Technol 30 (9): 50-51, 54, 56, 58, 60, 62-63. Sept 1976.
389.8 F7398
Boning, Chicken, Mechanical deboning, Poultry, Turkey.
Abstract: The mechanical deboning process has increased the utilization of poultry meat in further-processed products. The meat is discussed with respect to composition and structure, functional characteristics, color and flavor stability, microbiological properties, and use of bone residue. Individual parts and figures depict protein, moisture and lipid content, the effect of broiler back skin content, collagen content, emulsification characteristics, Gardner color difference values, oxidation rate contents, and the effects of frozen storage and chilling, etc.

2112-76
TODAY'S FOOD AND ADDITIVES.
General Foods Corporation
[Minneapolis] 62 p. 1976.
TP455.G42 F&N
Additives and adulterants, Consumer education, Food additives, Food processing, Food safety, Food standards and legislation, Laws, Legislation.
Abstract: "Today's Food and Additives" focuses on the history of food additives, present uses and benefits, and future challenges of additive concerns. Additives are classified according to function. Some benefits of food additives are an expanded and nutritious food supply and food safety. Federal regulations and legislation are discussed. Two of the future challenges are reforming food safety regulations for a workable criteria for food safety and adequate due process for applying the criteria. There is a guide to food additives listing types of preservatives, commonly used additives and the foods in which they are used. References and suggested additional reading are listed.

2113-76
ENERGY REQUIREMENTS: FREEZING VS. CANNING.
Y S Henig, H M Schoen
Food Eng 48 (9): 54-57. Sept 1976.
389.8 F737
Canned foods, Cost effectiveness, Energy, Food analogues, Food economics, Food packaging, Food preservation, Food production, Frozen foods.
Abstract: A comparison between energy requirements for different processes in the food industry must include agriculture, processing, packaging, distribution, storage, and final preparation factors. Three comparisons are made according to studies using all the above factors: the total energy requirement for frozen corn is 12.6% higher than that of canned; the total energy required for canned peas is 25% greater than for frozen peas; and, the total energy requirement to produce fresh meat is 400% higher than for meat analogs. The studies are described in detail.

2114-76
FDA GOES ON A MONOMER HUNT.
Harold Hopkins
FDA Consumer 10 (7): 18-21. Sept 1976.
HD9000.9.U5A1
Food additives, Food and Drug Administration, Food packaging, Food wrappings, Laboratory techniques, Plastics.
Extract: The Indirect Additives Laboratory, known more informally as the Packaging Laboratory, was established primarily to deal with nonfood substances that may find their way into foods from the material of the packages in which they are canned, bottled, bagged, or wrapped. The laboratory opened at a time of rising concern at FDA about the possible effects on the consumer of eating or drinking small amounts of chemical substances that could migrate into food from packaging materials, including certain plastics, paper and paperboard, and coatings for the linings of metal cans. Since it began in 1974, the laboratory has concentrated on studies of vinyl chloride and more recently has been developing methodology for the measurement of acrylonitrile.

2115-76
IMPROVED TECHNOLOGY BROADENS USE OF TEXTURED SOY PROTEIN IN FF.
Quick Frozen Foods 39 (2): 24, 59. Sept 1976.
389.8 Q4
Food analogues, Frozen foods, Protein foods, Soybean products, Soybeans, Textured vegetable proteins.
Extract: Advanced manufacturing methods produce desirable flavor and texture in meat alternatives made for spun soy protein concentrate, recently commercialized by Central Soya, overcomes defects of textured soy flour products and has fine texture and moisture binding properties. It has found application in ground meat systems, frozen meat patties, meat balls, meat loaves, and salads.

2116-76
LEAF PROTEIN CONCENTRATE FROM ALFALFA: NEW DEVELOPMENTS OF AN OLD IDEA.
G O Kohler, D De Fremery, E M Bickoff
In Alimentation et Travail, Deuxieme Symposium International, May 15-17, 1974, A Vittel (France) p. 323-332. Jan 10, 1976.
RJ206.A35 F&N
Alfalfa, Food technology, Fractionation, Plant protein concentrates.
Extract: Two wet fractionation processes are described which produce low-fiber, high-protein concentrates from alfalfa. In the PRO-XAN I process, a protein-rich juice with very low fiber content is expressed from freshly harvested alfalfa by a screw press or sugar cane juicing rolls. In the PRO-XAN II process, the expressed juice is first given a flash-heating treatment (60 degrees for 20 seconds), and the partially-agglomerated chloroplastic particles are then removed by continuous centrifugation. A summary in French is included.

2117-76
MAXIMIZING NUTRIENT RETENTION.
Daryl B Lund
Food Technol 31 (2): 71-72, 74, 76-78. Feb 1977.
389.8 F7398
Blanching, Food industry, Food preservation, Nutrient retention, Pasteurization, Sterilization, Temperature.
Abstract: Three thermal processes--blanching, pasteurization, and commercial preservation of foods are defined, and optimization of the process for maximum retention of nutrients is discussed. With the exception of blanching, maximum retention of nutrients through the thermal process is dependent on the thermal regime. In some cases high temperature/short time (HTST) is optimum (e.g. pasteurization and convection heating foods containing sterile particulates) while for others HTST results in significant decreases in nutrient retention (conduction heating foods). The food process industry is generally employing processes which result in maximum nutrient retention.

2118-76
NUTRITIONAL IMPLICATIONS OF PACKAGING SYSTEMS.
M A Makinde, S G Gilbert, P A Lachance
Food Prod Dev 10 (7): 112, 114, 116-119. Sept 1976.
HD9000.1.F64
Food packaging, Food preservation, Food spoilage, Food storage, Food technology, Food wrappings, Nutrient quality, Nutrient retention.
Abstract: Every food system has a potential storage life during which the nutritive value of the product is retained. Undesirable color, odor, flavor, moisture, texture, and nutrient degradation accompany poor packaging. Various food groups and specific packaging requirements are detailed as to product stability; oxidative changes; appearance preservation; oxygen and light diffusion; moisture permeation; flavor retention; temperature resistance; mechanical strength; and nutrient protection. Tables of exposure and deterioration rates are included.

2119-76
MECHANICALLY-DEBONED FISH FLESH.
Roy E Martin
Food Technol 30 (9): 64, 66, 68, 70. Sept 1976.
389.8 F7398
Boning, Fish, Mechanical deboning.
Abstract: The properties of mechanically deboned fish flesh are discussed according to protein quality, texture, color effects, microbiology, and storage stability. Processing considerations and the setting of quality standards are reviewed. Potential markets include spreads and pastes, fish sausage links, fish cakes and paddies, and stuffing. Careful attention must be paid to the kind and nature of the raw fish material as there are over 250 varieties of seafood alone in the U.S., each with its own particular chemical and physical properties.

2120-76
FROZEN RETAIL HEAVY-CUT MEATS--WILL THEY CATCH HOLD THIS TIME?
Sam Martin
Quick Frozen Foods 39 (3): 18-20, 22, 24-25, 83. Oct 1976.
389.8 Q4
Beef, Food packaging, Frozen foods, History, Meat.
Abstract: Retail frozen heavy cuts were the biggest portion of the line when Birds Eye introduced frozen foods 45 years ago. In the interim, there have been a number of serious attempts to switch meats from fresh to frozen with less-than-satisfactory results. New developments now indicate that a concer-

ted attempt is once again underway to widen acceptance. A history of the frozen meat industry is presented which includes many old photographs.

2121-76
SNACK FOOD TECHNOLOGY.
Samuel A Matz
Westport, Conn., AVI Pub. Co. 349 p. 1976.
TP370.M3 F&N
Equipment, Food additives, Food chemistry, Food packaging, Food technology, Formulated foods and specialized products, Nutrition, Quality control, Snack foods.
Abstract: Detailed coverage of the ingredients, products and processes, equipment, and technical functions of nearly every type of snack food made today is provided for the food technologist working directly with snack foods. The information will also be of interest to others working with companies which supply the ingredients, packaging material, and equipment used in the snack food industry, and to those in the industry who are concerned with its administration, sales, quality control, and new product development. Snack food ingredients, the characteristics of the various raw materials, quality control tests applied to them and their effects on the on the finished products, bulk handling details, and storage conditions are dealt with. Seven different types of products and processes are discussed. Specialized equipment of the snack food industry and packaging material are covered. The section on technical functions deals with product development, quality control, and nutritional supplementation.

2122-76
ADDED FIBER--NEW BREADS SPEARHEAD DIRECTION.
Richard D McCormick
Food Prod Dev 10 (8): 13-14, 16, 44, 50. Oct 1976.
HD9000.1.F64
Additives and adulterants, Breads, Cellulose, Fiber, Food additives, Food industry, Food products, Food technology, Fortification agents.
Abstract: Increased interest in dietary fiber in the modern diet has resulted in several new breads with added fiber. The five new high-fiber, low-calorie breads discussed in detail are Less, Fresh Horizons, Contour, Sunbeam and Vim. Considerable disagreement exists among the medical sciences, regulatory agencies, and other food professionals on the means of providing additional dietary fiber in a food. Also no definition of "dietary" fiber currently exists which is universally acceptable and no acceptable methodology for measuring "dietary" fiber has been developed. The application of the powdered cellulose, "Solka-Floc," is also discussed.

2123-76
PROTEIN-FORTIFIED, SHELF-STABLE PRODUCTS.
R A Morck, Et Al
Cereal Foods World 21 (9): 492-496. Sept 1976.
59.8 C333
Consumer attitude, Cookies, Crackers, Developing nations, Food industry, Formulated foods and specialized products, Fortification agents, Protein foods, Shelf life.
Abstract: Developing high-quality protein products for malnourished in less-developed nations of the world has been a project of the Nabisco Company in cooperation with Astra Nutrition of Sweden. Formulating shelf-stable quality protein foods that are inexpensive and palatable was the goal of the joint venture. Astra was the producer of FPC, fish protein concentrate, and Nabisco brought its expertise in product development and marketing capabilities, especially in baked, low-moisture cookies, biscuits, and crackers. Several products were successfully developed including a high protein fortified sweet cracker for school feeding and Ricetein, a blend of rice and VMR textured soy protein.

2124-76
NO BONES ABOUT IT--THE CASE FOR MECHANICAL DEBONING.
Jim Noble
Quick Frozen Foods 39 (4): 185, 192, 196, 198, 200. Nov 1976.
389.8 Q4
Bones, Calcium, Hunger, Mechanical deboning, Mechanically-deboned meat, World problems.
Extract: The facts concerning mechanical deboning machines refute recent charges that this system of retrieving meat from bones may not be safe. The Paoli deboner has been used successfully for 12 years in Europe and was USDA approved and used in the United States. Processors have realized yields of from 21% to 60%of pure red meat from beef bones using the deboner. Nutrient values, health hazards and world hunger problems are discussed.

2125-76
MECHANICALLY DEBONED MEAT: USED WORLDWIDE...FOR VERY GOOD REASONS.
Jim Noble, Stephen Paoli
Food Eng 48 (11): 90, 92-93, 96-97. Nov 1976.
389.8 F737
Boning, Calcium, Fish, Food products, Food technology, Meat by-products, Meat products, Mechanical deboning, Mechanically-deboned meat.
Abstract: The merits and uses of an automatic meat/bone separator are explored by a representative of the Paoli Manufacturing Company. Many countries outside the UnitedStates widely use the automatic meat/bone separators in their food processing plants. Innovative products produced from formerly discarded fish and meat sections include pates, spreads, soups and croquettes. Criticisms of the Paoli meat/bone separator are explained and additional discussions cover calcium residue, economic factors, deboned fish products, and protein supplied.

2126-76
PHYSICAL ACCEPTABILITY AND BIOAVAILABILITY OF IRON FORTIFIED FOOD.
Nutr Rev 34 (10): 298-300. Oct 1976.
389.8 N953
Bioavailability, Consumer satisfaction, Fortification, Iron, Product acceptability.
Extract: Nutritionally significant iron fortification of foods is needed to meet the pressing problem of insufficient intake of dietary iron. Consideration must be made of an iron compound's effect on the physical properties of a food as well as of its bioavailability. Encapsulation or selection of small particles may permit use of otherwise unacceptable iron sources for food fortification.

2127-76
METHODS AND MERITS OF FODDER FRACTIONATION.
N W Pirie
In Alimentation et Travail, Deuxieme Symposium International, May 15-17, 1974, A Vittel (France) p. 311-321. Jan 10, 1976.
RJ206.A35 F&N
Culture media (biology), Feeds, Food science, Forage plants, Fractionation, Plant protein, Proteins.
Abstract: Forage crops give better yields than vegetables. By fractionating them, edible leaf protein can be made: the leaf fiber can be conserved as cattle fodder and the soluble components can be used as a microbial culture medium. The protein can be used in the form of a green moss containing valuable unsaturated fatty acids and B-carotene, or it can be solvent-extracted or split into green and pale fractions. It does not have the nutritive value of casein or egg protein, but it is as good as meat or fish and better than any seed protein, according to experiments. A French summary is included.

2128-76
FOOD PROTEIN SOURCES.
Newman Wingate Pirie
Cambridge, Cambridge University Press 260 p. 1975.
QH301.I57 v.4 (International Biological Programme, v.4)
Algae, Novel foods, Plant protein, Protein foods, Seeds.
Available from NAL.

2129-76
POLYESTER: STRONG PROPERTIES ACCOUNT FOR VERSATILITY.
Stanley Sacharow
Food Eng 48 (6): 64-65, 67. June 1976.
389.8 F737
Food packaging, Food wrappings, New products, Packaging, Plastic wrap, Plastics, Technology.
Extract: Polyester film, known for its use in boil-in-bag pouches, is becoming more popular among food packagers. In this primer, the author gives an in-depth description of the film and tells how it may be helpful to persons considering flexible materials in packaging operations.

2130-76
THE SHAPE OF THINGS TO COME: CRAB CAKES, SHRIMP SHAPES, ONION RINGS, FISH FILETS.
Eugene H Sander, H M Soo, D R Hindham
Food Eng 48 (6): 25, 28-29. June 1976.
389.8 F737
Crab, Fish, Food technology, New products, Seafood, Shrimp.
Abstract: The present and future of the fabricating of existing food is explored. Seafood, especially, is scrutinized for more efficient uses. Minced shrimp flesh or fish flesh, for example, may be reshaped by being blended with a matrix agent, such as soy protein. Various shapes may be produced by use of a commercial extruder. They may be preserved by cooling or freezing, which also minimizes microbial growth. A shelf-stable intermediate-moisture fish cake is also discussed as a source of protein.

2131-76
CONTROL OF YEASTS AND MOLDS WITH PRESERVATIVES.
Fred Sauer
Food Technol 31 (2): 66-67. Feb 1977.
389.8 F7398
Benzoates, Molds, Preservatives, Propionates, Sorbates, Yeast.
Abstract: Three types of preservatives--propionates, benzoates, and sorbates--are reviewed with respect to pH, spectrum of activity, use levels generally required, effect on food flavor, ease of handling, legal restrictions, and cost. Effective control of yeasts and molds can be achieved by adjustment of product pH, reduction of product water activity, good sanitation during processing and handling, good packaging, and proper selection of preservative and use level. Many tables of statistics are included.

2132-76
ENRICHMENT OF PASTA WITH COTTAGE CHEESE WHEY PROTEINS.
E F Schoppet, Et Al
J Food Sci 41 (6): 1297-1300. 1976.
389.8 F7322
Alimentary pastes, Cottage cheese, Enrichment, Macaroni, Protein efficiency ratio, Proteins, Whey.
Extract: Addition of high protein fractions derived from whey to pasta to bring the protein content to 20% increases the PER

of the pasta (macaroni) to that of casein. The flavor of texture quality of cooked enriched pastas is acceptable, and cheese or tomato sauce flavored enriched pastas are indistinguishable form controls. To avoid problems that would force major modifications in pasta processing and control equipment, it is recommended that the high protein fraction be insolubilized (denatured). The amino acids from these proteins are not changed by heat coagulation, pasta production, or cooking to a palatable table dish.

2133-76
ADDITION OF TEXTURED SOY PROTEIN AND MECHANICALLY DEBONED BEEF TO GROUND BEEF FORMULATIONS.
S C Seideman, G C Smith, Z L Carpenter
J Food Sci 42 (1): 197-201. 1977.
389.8 F7322
Beef, Chemical composition, Cooking characteristics, Food acceptability, Ground beef, Mechanically-deboned meat, Palatability ratings, Soybean products, Textured vegetable proteins.
Extract: Ground beef patties containing 10, 20, or 30% textured soy protein (TSP); 10, 20, or 30% mechanically deboned beef (MDB); or combinations of 10% TSP plus 10% MDB, 20% TSP plus 20% MDB. or 30% TSP plus 30% MDB were evaluated for chemical composition, raw product appearance, cooking characteristics and palatability. Data suggest that 10% TSP plus 10% MDB can be added to ground beef patties without significantly affecting overall appearance of raw product, surface areas shrinkage during cooking, cooked patty appearance or palatability traits.

2134-76
LET'S LIFT THE BUSHEL BASKET!
Lloyd E Slater
Food Eng 48 (8): 45. Aug 1976.
389.8 F737
Consumer protection, Food cost, Food technology, Nutrition, Safety.
Abstract: An editorial opinion is given in the area of food technology. Tribute is paid to the food technologists who insure safety, conserve nutrition, and improve quality in man's food supply. Stress is given to the fact that even when a food technologist's work is recognized in a popular journal, it is often ridiculed. Finally, emphasis focuses on the idea that there is a real need for the public to realize that food technologists eliminate the problems their critics are raising.

2135-76
CHILLING.
Paul Smith
Food Technol 30 (12): 28, 30, 32. Dec 1976.
389.8 F7398
Biological control, Chilling, Food preservation, Food processing, Freezing, Shelf life, Symposia, Temperature, Tenderizers.
Abstract: The topic of chilling is part of the symposium on Innovations in Processing of Refrigerated and Frozen Foods. Chilling is an important food preservation technique and energy-consuming process with major food technology advantages. Foods chilled at or below the freezing point of water, but above the temperatures used for hard frozen foods, are growing in importance because this midzone has some of the advantages of colder temperatures, without many of the disadvantages. Chilling reduces biological activity, increases shelf life, causes less product damage, uses less energy, and improves nutrient preservation and serving quality.

2136-76
SPECIAL PACKAGES FOR MICROWAVE OVENS.
Food Eng 48 (10): 68-69. Oct 1976.
389.8 F737
Cooking utensils, Food containers, Food packaging, Microwave cooking.
Abstract: Information about special packages for microwave products is presented. The most perfect, though impractical shape, functionally, for a microwave food container is "donut" shaped as more microwave energy is absorbed on the perimeter of a food than at the center. Round or oval shapes without sharp corners that spread the food thinly over as large an area as possible serve best. The pros and cons of various plastic products, glass, paper and metal as materials for microwave cookery containers are described.

2137-76
SHRINKAGE IN DEHYDRATION OF ROOT VEGETABLES.
Kanichi Suzuki, Catherine Hemlepp
J Food Sci 41 (5): 1189-1193. Sept/Oct 1976.
389.8 F7322
Dehydrated foods, Experiments, Food waste, Root, tuber and bulb vegetables, Vegetables.
Extract: Samples such as carrots, potatoes and radishes were dried in flowing hot air. Surface areas were measured by photography. Three drying models were postulated for the formulation of the relation between the changes of the surface area and the moisture content. The uniform drying model (volume shrinkage equals volume of water lost by evaporation), core model (assumed formation of dried layer at outer side of material), and semicore model (intermediate between uniform and core drying models) were used.

2138-76
A QUEST FOR PROTEIN AND A QUEST FOR SAFETY.
Steven R Tannenbaum
Food Technol 30 (11): 76, 78, 80. Nov 1976.
389.8 F7398
Carcinogens, Nitrates, Nitrites, Protein foods, Proteins, Safety.
Abstract: Particular attention must be paid to final nutrient content and level of use of food additives in new sources of protein to insure safety from microbial growth and toxic substances. A history of the use of novel proteins is presented, with emphasis on the single-cell protein introduced in the early 1960's. The carcinogenicity of nitrates and nitrites is discussed in detail. The lack of recent food research in the United States is reprimanded. Several areas for food scientists to concentrate on to keep the U.S. in its leadership role in dealing with food problems are enumerated.

2139-76
CRANBERRY JUICE CONCENTRATE AS A RED FOOD COLORING.
T Volpe
Food Prod Dev 10 (9): 13-14. Nov 1976.
HD9000.1.F64
Color in foods, Coloring agents, Concentrates, Cranberries, Food additives, Food chemistry, Food preference tests, Food technology, Red Dye No. 2.
Abstract: Recent research demonstrates that cranberry juice concentrate is a very satisfactoy red food coloring. Since the FDA ban on red food dyes No. 2 and No. 4, it has been difficult for food producers to manufacture familiar looking red-colored products. Panel testing for preference and acceptability resulted in cranberry coloring being viewed as more natural than Red No. 2. Cranberry coloring's high acidity produces a pleasing tartness in pie fillings. Freeze-thaw testing proved that cranberry colorings were acceptable for frozen products.

2140-76
THE REPLACEMENT OF CONVENTIONAL PROTEIN SOURCES BY LEAF PROTEIN CONCENTRATE (LPC) AND BY SINGLE-CELL PROTEINS (SCP).
A -A Woodham
In Alimentation et Travail, Deuxieme Symposium International, May 15-17, 1974, A Vittel (France) p. 387-396. Jan 10, 1976.
RJ206.A35 F6N
Fish protein concentrates (fpc), Food technology, Plant protein concentrates, Proteins, Single cell protein, Supplemental feeding programs.
Extract: Leaf protein concentrates (LPC) and single-cell protein (SCP) are potentially good supplements for cereal based diets for man because of their relatively high lysine content. They are not, however, well provided with sulphur amino acids and a good methionine source such as fish meal should be incorporated. The quantity which may be incorporated into human diets is limited by the development of allergic manifestations and by questions of acceptability, but encouraging results have been obtained in the feeding of children. A summary in French is included.

## PROGRAMS - GENERAL

2141-76
BROWN BAGGING IT.
Sch Foodserv J 30 (10): 43. Nov/Dec 1976.
389.8 SCH6
Box Lunch, Diets for athletes, High school students, School food service, Special groups, diets, Type A lunch.
Abstract: The high school food service in Grand Junction,Colorado provides sack lunches for the school's sports teams for out-of-town games. This has resulted in great savings for the athletic department and has bolstered the overall image of the foodservice department. The three-out-of-five choice lunches qualify for type A reimbursement and help make effective meal planning less complicated. The four basic pregame lunch menus are packed in plastic-ware and stored in dry ice to maintain freshness.

2142-76
SPECIAL DIETS AND THE SCHOOL MEALS SERVICE IN NORFOLK.
Audrey G Capon, Pamela A Butcher
Journal of Human Nutrition 30 (5): 321-326. 1976.
389.8 N959
Child nutrition, Diabetic diets, Great Britain, Health education, Health fairs, School children (6-11 years), School lunch programs, Special groups, diets, Weight reduction.
Extract: Norfolk is a large rural area and many children have to travel long distances to school. It is therefore very important to offer school meals to all children and to make provisions for those needing special diets. Arrangements have been made for diabetics for many years. Other special diets have been included and every child is now able to obtain a suitable

meal. This work has led to close liaison with the school meals organiser and her staff, the school medical officers. the health education service, the community physician and the home economics teachers.

2143-76
CHALLENGE: CLEAN PLATES.
Sch Foodserv J 30 (9): 83. Oct 1976.
389.8 SCH6
Contests, Food service workers, Food waste, Food waste measures, Kindergarten, Plate waste, Primary grades, School children (6-11 years).
Abstract: Two cafeteria personnel developed the "I Cleaned My Plate Club" contest for grades K through 4 in a Delaware school district. A daily random check was made to see whether all food was eaten from lunch boxes or plates. Each child received a star beside his name if he cleaned his plate. Special badges were awarded daily with a grand prize of a decorated sheet cake, and second prizes of "Good Foods" coloring books. The four week contest resulted in increased school lunch participation and increased nutrition awareness.

2144-76
CHOICE MAKES THE DIFFERENCE.
Wilson County, Calif., School Food Services 37 slides. color. 2 x 2 in. and audiotape in cassette. 1973.
LB3475.C45 F&N AV
Child nutrition programs, Food programs, School food service, School lunch programs, Student involvement, Student participation.
Audiotape in cassette: 1s. 30 min.
Abstract: In the five area high schools used as examples in the slide presentation with accompanying cassette, the keys to improved lunch participation have been "choice" and "student involvement". One school offered three choices at lunch; a salad plate, a short order teen-appealing plate, and traditional fare. Students were involved in such ways as forming a student advisory group and decorating the cafeteria. Menus using school mascot names and decorations for various holidays were among other suggestions in the program.

2145-76
THE COMMODITY PROGRAM WAS MRS. MOONEY'S LIFESAVER.
Food Management 11 (8): 45-48. Aug 1976.
TX341.F69
Commodities, Food programs, Food service workers, Government role, Recipes, Student involvement, Student participation.
Abstract: A year ago, with New york in a financial slump, Mrs. Cecelia Mooney became foodservice director. Throughthe use of government donated commodities, Mrs. Mooney managed to bring her program around from a $340,000 deficit to a $30,000 profit. The schools advertised lunches, foodservice personnel and students held discussions, and pizza was offered at least once a week. These methods increased participation 30 percent. Several commodity-using recipes are included with the article.

2146-76
A TUESDAY AT THE WHITE HOUSE.
Theodore Cooper, Et Al
Nutr Today 10 (5/6): 20-25. Sept/Oct-Nov/Dec 1975.
RA784.N8
Federal government, Federal programs, Nutrition, Nutrition policy, Nutrition programs.
Abstract: In one of its many "Tuesdays at the White House", the Ford administration gathered together persons concerned with nutrition from the government and private sectors. Subjects as various as the doctor's role in nutrition education, food labeling, freedom of food choices, the school lunch program, and the diseases caused by poor nutrition were discussed by the experts.

2147-76
THE SCHOOL BREAKFAST BATTLE: ONLY THE KIDS CAN LOSE.
Bob Doerschuk
Nutr Action 3 (12): 4-6. Dec 1976.
TX341.N9 F&N
Breakfast, Child nutrition programs, Government role, School breakfast, School breakfast programs, School food service, Surveys.
Abstract: A review of the school breakfast controversy is presented with emphasis on the Massachusetts breakfast situation. A 1967 breakfast surveyshowed that many children attend classes without eating breakfast and that these children tend to do a poorer job in school. However, there are fears that a breakfast program will be too expensive, break up the family, or disrupt school routines. Key facts about the program and guides for organizing to promote school breakfasts are included.

2148-76
DREARY TO DYNAMITE: BEATING THE LUNCHROOM BLAHS.
Sch Foodserv J 30 (8): 28-30. Sept 1976.
389.8 SCH6
Cafeterias, Food service customers, High schools, Merchandising, School food service, School lunch programs.
Abstract: A foodservice director at a high school in California devised a dynamic approach to increase student participation in the lunch program. This strategy was to make the cafeteria more attractive and its meals more appealing than the fast food chains which were attracting the majority of the school population. He used techinques similar to the local fast food franchises, devised a catchy menu, used decorative paper products, included daily ethnic fare, and developed a combo package that eliminated the need for a tray.

2149-76
COMMITMENT LEADS TO STEADILY GROWING HOME MEALS PROGRAM.
Mary E Duvall, Barbara Coulter
Hospitals 50 (15): 169-170, 172. Aug 1, 1976.
RA900.H6
Elderly (65 + years), Extension agents, Food delivery, Food programs, Home delivered meals, Voluntary agencies.
Abstract: The home delivered meal program is the focal point of an article which discusses its early funding problems and how it later grew to serve multistate areas. From a one-county program for low-income persons to a well-rounded, multistate service providing health and social benefits to all those who need them, the evolution of Franciscan Community Meals represents a double commitment: from a hospital to the community and visa versa. Tribute is also paid to the volunteers responsible for the success of the program.

2150-76
EXPERIMENTS BRING NUTRITION TO LIFE.
Sch Foodserv J 30 (8): 19, 22. Sept 1976.
389.8 SCH6
Demonstrations (Animal), Demonstrations (Educational), Elementary schools, Experiments, Gardening, Nutrition education, School children (6-11 years), School food service.
Abstract: The Charleston, South Carolina, St. Andrews Elementary School fifth grade science class worked with the foodservice department on three nutrition education projects: a rat nutrition experiment, the feeding of wild animals, and cultivating a vegetable garden. These projects demonstrate the application of nutrition to everyday situations.

2151-76
FEEDING THE AGED IN THE NEW AGE.
Food Management 11 (11): 50-52. Nov 1976.
TX341.F69
Elderly (65 + years), Food delivery systems, Food habits, Home delivered meals, Institutional feeding, Meals on Wheels, Nursing homes, Special groups, diets.
Abstract: Swope Ridge Health Care Center is one of the finest nursing homes in America, cited by the U.S. Special Committee on Aging. The foodservice staff takes into account the backgrounds and unique problems that the residents bring with them. Most foods are prepared in the kitchen and served in individual thermal trays, allowing for a double check for patients on a prescribed diet. Pull down tables are suspended from the ceiling and allow patients in wheelchairs more freedom. Swope Ridge provides home-delivered meals as one of their many community services, in a Meals on Wheels program.

2152-76
FRAC'S GUIDE TO THE NATIONAL SCHOOL LUNCH AND BREAKFAST PROGRAMS [Rev. ed.]
Food Research and Action Center
Washington 24 p. Aug 1976.
LB3475.F6 1976 F&N
Community action, National School Breakfast Program, National School Lunch Program.
Abstract: Designed to encourage the implementation of school lunch and breakfast programs, this guide for community groups gives an explanation of these programs, hints on how to organize a school breakfast campaign (including sample flyers and press releases), and suggestions for follow-up once school breakfast and lunch are established.

2153-76
A TOUCH OF BROADWAY COMES TO BRYAN, OHIO.
Sherrie French
Sch Foodserv J 30 (8): 83, 85-86. Sept 1976.
389.8 SCH6
Childrens stories, Dramatic play, Junior high school students, Nutrition education, Student developed materials, Teaching techniques.
Abstract: A script for a nutrition skit and a short story are prefaced by a short article on the author. The playwright is an eighth grade student from Bryan, Ohio. She is a member of a group called Youthpower, which provides direct communication between students and foodservice personnel. The committee follows student attitudes toward school lunches and menus, then expresses its constituent's views to foodservice personnel in order to maintain an effective lunch program.

2154-76
CONSUMER MANAGEMENT PROGRAM AIMS FOR TOTAL HEALTH EDUCATION.
Ruth R Fuhrman, Margaret McWilliams
Hospitals 50 (16): 86, 88-89. Aug 16, 1976.
RA900.H6
Health education, Hospitals, Nutritional status, Programs, Public health programs, Volunteers.
Abstract: Descriptions of a consumer management program as providing positive educational experience for staff, students, patients, and the volunteers of the Los Angeles County-University of Southern California Medical Center community is given. Primary emphasis of the programis directed toward the fact that consumer management skills are basic to the total health status of all individuals.

2155-76
GOOD NUTRITION HAS A HOLD ON ONE TEAM.
Sch Foodserv J 30 (10): 47. Nov/Dec 1976.
389.8 SCH6
Athletes, Diets for athletes, High school students, School food service, Special groups, diets, Therapeutic and special diets, Type A lunch.
Abstract: In Bay County, Florida the foodservice personnel, faculty, administration, and high school students devised a school lunch plan of attack that includes maintaining a high level of nutrition while minimizing possible weight gain. A modified Type A lunch called the "Wrestler's Tray" was developed which eliminated heavy foods and substituted more salad and fresh fruit. Not only are the wrestling students requesting the modified meal, but it is also proving popular with other athletes on the track and swim teams.

2156-76
PROJECT POSHAK - INTEGRATED HEALTH AND NUTRITION LARGE-SCALE STUDY FOR RURAL PRESCHOOL CHILDREN, CENTAL INDIA.
Tara Gopaldas
Pau Bull 6 (2): 36-38. June 1976.
QD431.A1P7 F&N
Health programs, India, Infants (To 2 years), Lactation, Males, Nutrition, Nutrition programs, Pregnant women.
Extract: Project Poshak, an integrated project of nutrition and health services for pregnant and lactating mothers, and for children up to three years of age, was conducted in Madhya Pradesh (Cental India) between 1971 and 1975. The operational feasibility,the efficiency of the delivery system, the nutritional impact and the cost-effectiveness of a "take-home" food-delivery system, supported by child-care education and basic medical/health services, were assessed during the course of a three-phase study which involved approximately 13,000 children and 5,000 women in 514 villages in 12 districts. Maximum emphasis was laid on utilizing the existing government rural health network of the country.

2157-76
REPORT ON THE SCHOOL LUNCH AND BREAKFAST PROGRAMS IN WASHINGTON, D.C.
Marcy Gross
[Washington] 28 1. Aug 1975.
LB3475.G7 F&N
Community action, District of Columbia, Low income groups, Nutrition education, School breakfast programs, School lunch programs, Student participation.
Prepared for D.C. Citizens for Better Public Education, Inc.
Abstract: While most of the needy students in the District of Columbia are being reached by the school lunch and breakfast programs, the participation rate by non-needy children is low. Program costs, evaluation of meal quality, background of federal programs, the role of the school principal in the school lunch program, and food service administration are discussed. Recommendations include increased participation by all students to erase the "free-lunch stigma," federal assistance to develop nutrition education, changes in meal standards, and increased concern by school administrators.

2158-76
HIGH STANDARDS EQUAL HIGH QUALITY IN MIAMI.
Sch Foodserv J 30 (8): 77-79. Sept 1976.
389.8 SCH6
Computer applications, Elementary schools, Food service workers, Menu planning, School food service, Surveys, Type A lunch.
Extract: In 1974, with a grant from USDA Food and Nutrition Service, Dade County, Florida conducted a comparison of Type A menus and Computer Assisted Nutrient Standard (CANS) menus in twenty Miami elementary schools. Ten schools functioned as a control group and served Type A meals and the other ten schools served nutrient-planned meals. In general, the study showed that the Type A meal was slightly more appealing to students based on amount of food consumed, but that the nutrient standard meals met the nutrient requirements more consistently.

2159-76
HOW CAN WE GET KIDS TO EAT?
Food Nutr 6 (5): 12-13. Oct 1976.
aTX341.F615
Merchandising, National School Lunch Program, School food service, School lunch programs.
Abstract: Several new serving techniques and merchandising efforts are suggested as means to get kids to eat school lunches. These include buffet style meals, a build-your-own-sandwich-line, student involvement in taste panels, color-coded lunches inspired by the Bicentennial, tasting parties, a restaurant atmosphere and other techniques picked up from fast food outlets. Many of the techniques have been successfully implemented in schools across the country.

2160-76
SCHOOL LUNCH AND THE COMMUNITY.
Dianne D Jenkins, Et Al
Food Nutr 6 (5): 16-19. Oct 1976.
aTX341.F615
Community involvement, National School Lunch Program, Parent participation, School food service, Student involvement.
Abstract: Building a successful school lunch program requires not only the energy and dedication of school food service workers but the backing of the community. Getting that backing is one of the jobs of the district food service director. Getting parent feedback through PTA is an important feature. Communications are kept open, complaints can be reviewed, and food service programs can be explained. Student involvement is also urged. Inviting the community in for special events during the year is another method for making the community aware of the school lunch program.

2161-76
SCHOOL LUNCH "FROM TOP TO BOTTOM".
Dianne D Jenkins
Food Nutr 6 (5): 2-3. Oct 1976.
aTX341.F615
Food service workers, National School Lunch Program, School food service, School lunch programs.
Abstract: The effectiveness of the National School Lunch Program which serves 26 million children depends most of all on the efforts of the individual food service workers--cooks, salad makers, cashiers, short order lines, managers and directors. Managers can buy the highest quality food, but success depends on the way it is lovingly handled by people who know they are doing something important. The responsibilities of the manager are defined and additional training is advocated for all food service workers to upgrade their skills and qualifications.

2162-76
INCREASING SCHOOL LUNCH PARTICIPATION.
Gary Krimmel
Nutr News 39 (4): 15. Dec 1976.
389.8 N957
Food service customers, High school students, Merchandising, School food service, School lunch, School lunch programs, Student involvement, Student participation.
Abstract: A new food service program was developed for a Minneapolis high school to help increase participation in the school lunch program. The building of a new high school incorporated the program's emphasis on a pleasant dining room atmosphere with comfortable, non-institutional seating. Separate buffet-style serving areas were established. To overcome competition from local commercial outlets, menus became more flexible, length of lunch periods were reduced, and faster serving methods initiated. A student advisory committee helped improve student participation and nutritional awareness.

2163-76
LUNCHROOM FESTIVITIES.
Food Nutr 6 (6): 8-10. Dec 1976.
aTX341.F615
Community involvement, Cookery, Italian, Holiday foods, Instructional materials, Nutrition education, School food service.
Abstract: An overview of Christmas activities used by school food services across the country is presented. Examples of holiday suggestions include: costumed cafeteria workers playing Santa and his elves; a traditional turkey dinner for students and community residents; decorating Christmas trees as nutrition trees; usng "The Twelve Days of Christmas" as a lunchroom theme with twelve different foods introduced daily; and, an authentic Italian Christmas celebration highlighted by a visit from the gift giving La Bafana.

2164-76
STAND UP AND BE COUNTED.
Josephine Martin
Food Management 11 (8): 19-20. Aug 1976.
TX341.F69
Food service workers, Food waste, Government role, National School Lunch Program, Problem solving, Standards.
Abstract: The 1975-76 ASFSA President-elect writes about questioning of the National School Lunch Program. She points out that a Congressman's complaint about plate waste received much publicity. Instead of being on the defensive, she urges her fellow foodservice employees to be objective in viewing their problems. She feels that it is time for a uniform set of standards and a policing system such as the one used by the healthcare system.

2165-76
MINNEAPOLIS' $5 MILLION NUTRITION CENTER.
Food Management 11 (8): [36]-42, 66. Aug 1976.
TX341.F69
Food preparation and distribution systems, Food service workers, Minneapolis, Nutrition education, Student involvement, Students, Testing.
Abstract: The new Minneapolis nutrition center has the convenience of a centralized kitchen, but keeps in mind the human employee and the students, according to this article. The nutrition center, besides delivering 50,000 meals a day, is used as a community resource. Grade school children are taken on tours and taught nutrition. A one-year foodservice course is taught in its classrooms, accompanied by practical kitchen application. New recipes are also tested here. Finally, students offer input concerning the menus.

2166-76
CAFETERIA GOES GOURMET.
Rose Padgham
Sch Foodserv J 30 (9): 44, 46-47. Oct 1976.
389.8 SCH6
American School Food Service Association, Food preferences, Gourmet cooking, High school students, School lunch programs, Student participation.

2167-76

Abstract: Graham Kerr, "The Galloping Gourmet" brought his "Light and Easy" meals to high schools in three upstate New York school districts. The students not only ate a variety of gourmet dishes, but asked for others. The program was brought about through the cooperation of Cornell University's Department of Nutrition Sciences and the New York State School Food Service Association. The low-calorie gourmet menus that were served on a "mix and match" basis included gaspacho, zucchini lasagna, oriental fish puff and other exotic offerings. Home economic students participated by helping cafeteria personnel with the preparation of the meal.

2167-76
TRAINING TABLE TIME-OUT.
Edward A Parry
Sch Foodserv J 30 (10): 43, 45-47. Nov/Dec 1976.
389.8 SCH6
Athletes, Budgeting, Diets for athletes, School children (6-11 years), School food service, Special groups, diets.
Abstract: The Chester Upland, Pennsylvania foodservice department developed a successful athletic feeding program for the school district's football and soccer training camp. The diet placed emphasis on carbohydrates and calories for energy, balanced with protein and a minimum of fat. The diet varied according to the sport, type of event, and time of day. Weight loss and player fatigue during camp were greatly lessened. Budget cuts forced the elimination of the program for the following school year.

2168-76
PROBLEMS IN THE MANAGEMENT OF THE NATIONAL SCHOOL LUNCH PROGRAM IN WASHINGTON SCHOOL DISTRICTS.
David W Price, Dorothy Z Price, Jasper Womach
Pullman 18 p. [1975].
LB3475.P73 F&N (Washington (State) State University, Pullman. College of Agriculture. Research Center. Bulletin 817)
Evaluation methods, Food service management, National School Breakfast Program, National School Lunch Program, School food service supervisors, Student participation, Washington (State).
Abstract: Eighteen school districts which included 1,015 students, their parents, and 16 school lunch supervisors were sampled for an overall evaluation of Washington's school lunch and breakfast program. 75% of the supervisors indicated problems with the distribution and type of USDA commodities. Although their perception of children's food dislikes was fairly accurate, supervisors had less accurate knowledge of children's food preferences. Supervisors indicated a need for more training in food preparation, standardized recipes, and nutrition. 98% of the students expressed the need for changes in school lunch. Participation of students who paid regular prices was inversely related to parents' complaints about the type of food, food preparation, and amounts served. Problems were found in the method of sending eligibility forms and ways to keep recipients of free or reduced price lunches anonymous.

2169-76
EVALUATION OF SCHOOL LUNCH AND SCHOOL BREAKFAST PROGRAMS IN THE STATE OF WASHINGTON.
David W Price, Margaret M Hard, Et Al
[n.p.] 2 pts. [1975?].
LB3439.U5E9 F&N
Child nutrition programs, Diet patterns, Dietary study methods, Evaluation methods, National School Breakfast Program, National School Lunch Program, Nutritional status, Student participation, Washington (State).
Abstract: Sample design, procedures, results, tables, statistical data, and recommendations are included in this indepth study of a state school feeding program. The evaluation of Washington's school lunch and breakfast programs is a major study which evaluates the effects of school feeding on nutritional status. The sample included 1013 Washington school children between the ages of 8 and 12 years of white, black, and Mexican-American children above and below poverty level, participating and nonparticipating in the school lunch program. Dietary intake, anthropometric measurement, biochemical data, and food preference toward school lunch were measured. Household data includes food patterns, socio-demographic and economic variables. Diets were low in calories compared to the RDA. Parents and children view the menu as the most important problem with school lunch. The primary reason for nonparticipation lies in the administrative perception of need for school feeding programs.

2170-76
PROJECT WASTE.
Sch Foodserv J 30 (9): 80-81. Oct 1976.
389.8 SCH6
Dietary study methods, Food waste, Food waste measures, High school students, Measurement, Milk, Plate waste, School food service, Student involvement.
Abstract: A class of Oregon high school social studies students decided to investigate food waste. The students weighed the food waste in nine schools, including elementary, junior, and high schools. Although the students measured the waste in all the schools, they focused on milk because it was the one constant in the meals. It was concluded that the wasted milk would have provided 568 children with their protein supply. The study was conducted unscientifically and arrived at some overstated conclusions, but it made the food service personnel aware of the food waste situation in their cafeterias.

2171-76
KIDS LIKE HAVING MORE LUNCH CHOICES.
Ronald Rhodes
Food Nutr 6 (6): 6-7. Dec 1976.
aTX341.F615
Cafeterias, Food preferences, Food selection, Food service workers, High school students, School food service, School food service supervisors, School lunch programs.
Abstract: Two school system food service directors discuss the success of a choice/selection type of lunch program. Seven lunch selections are now offered to participating high school students in New Mexico. In Wyoming, a high school lunch program uses a choice-line operation based on a two-week menu cycle. In both situations, the cafeteria staff have not found a larger work load in preparing a choice program and cafeteria participation has greatly increased.

2172-76
NATIONAL NUTRITION WEEK--SPANISH STYLE.
Barbara B Shaul
Nutr News 39 (4): 14. Dec 1976.
389.8 N957
Cookery, Spanish, Cultural factors, Educational programs, High school students, Home economics, Learning activities, Nutrition education.
Abstract: A National Nutrition Week program in a New York high school focused on "Spanish Culture and Food." Demonstrations and discussions in home economics were enhanced by tasting experiences. Comparisons between a Spanish and an American diet were made with emphasis on the four basic food groups. Sheep and goat's milk cheese often replaces milk in the Spanish diet and fish is an important part of the Spanish meat group. The successful program was directed for and by the students.

2173-76
THE FOOD DOLLAR.
C Peter Timmer
Human Ecol Forum 7 (1): 14-16. Summer 1976.
GP1.H8 F&N
Federal aid, Federal programs, Food economics, Food stamp programs, Government role, Hunger, Program administration, School lunch programs.
Abstract: A policy analysis of the federally funded food stamp and school feeding programs is presented. The growth in federal food programs has resulted, in part, from the discovery of American hunger, and more directly from the international food situation. The sevenfold growth in budget for federal food programs, the Soviet grain deals, and explosions in food prices are all interrelated. The school food programs suffer from high cost and lack of local enthusiasm and participation. There is a basic problem in the food programs of duplication of administrative effort. One suggestion for combining programs is to pay for school lunches with food stamps.

2174-76
WHY I WENT OFF TYPE A AND HOW I WENT BACK ON.
Geraldine Tobin
Sch Foodserv J 30 (10): 50-51. Nov/Dec 1976.
389.8 SCH6
A-la-carte service, Budgeting, Food purchasing, Food selection, Food service workers, School food service, Type A lunch.
Abstract: The director of foodservices in Livonia, Michigan recounts the different programs employed by her district in the face of economic problems. When funds were lacking, school board support diminished, and student participation was low, the foodservice changed from home-cooked Type A lunches to a self-serve a la carte system. Plate waste was gone, but a balanced nutritious lunch was no longer offered. Nutrition and convenience were later combined by offering Type A meal components served a la carte.

2175-76
TO SAVE THE CHILDREN; NUTRITIONAL INTERVENTION THROUGH SUPPLEMENTAL FEEDING.
U.S., Congress, Senate, Select Committee on Nutrition and Human Needs
Washington, U.S. Govt. Print. Off. 158 p. 1974.
HV696.U45 F&N
Food programs, Government role, Infants (To 2 years), Low income groups, Pregnancy and nutrition, Pregnancy diets, Preschool children (2-5 years), Supplemental feeding programs, WIC program.
At head of title: 93d Congress, 2d session. Committee print.
Abstract: A collection of reports and documents centers around federal programs providing supplemental dietary aids to prevent malnutrition among low-income expectant mothers, their infants and children. Included are aims, progress, and assessment of successes and failures of programs such as the Supplemental Food Program and the WIC Program. Recommendations are made for improving andexpanding the services of these and other programs.

2176-76
1972 NATIONAL SCHOOL LUNCH PROGRAM SURVEY.
U.S., Food and Nutrition Service
[Washington] 1 vol. (various pagings). [1972?].
LB3479.U5U54 F&N
American Indians, Minority groups, National School Lunch Program, Negroes, Oriental Americans, Racial composition, School food service, Surveys.
Abstract: The purpose of the 1972 National School Lunch Survey

was to determine which students of various racial groups participate in the program. Although minority students comprised less than one-fourth of total students, almost two-thirds of free lunch recipients were minority students. From 14 percent (Oriental Americans) to 77 percent (American Indians) of minority enrollees received free lunches. Overall, Negro Americans were the largest minority and comprised the largest proportion of minorities receiving free meals.

2177-76
SUMMER FOOD SERVICE PROGRAM FOR CHILDREN; SPONSOR HANDBOOK FOR ON-SITE PREPARATION.
U.S., Food and Nutrition Service
[Washington] 48 p. 1976.
LB3475.U54 1976 F&N (U.S. Dept. Of Agriculture. PA 1144)
Children, Institutional feeding, On-site preparation, Resource guides, Summer Food Service Program.
Supersedes PA 1082, Sponsor handbook - special summer food services for children, Rev. Mar. 1975.
Abstract: On the federal level the Summer Food Service Program for children is administered by the Food and Nutrition Service of the Department of Agriculture. Under this program, "children" refers to persons under 19 years of age. These programs may be sponsored by public institutions or private non-profit organizations in areas where at least one-third of the children are eligible for free or reduced price school meals. This handbook is written for institutions wishing to sponsor a summer feeding program for children. It is a resource document and includes information on administration and supervision; recordkeeping; nutrition and menu planning; procedures for closing a program; and games and activities for nutrition education. The handbook is written specifically for institutions at a single site and where meals are prepared at the site.

2178-76
ECONOMIC EFFECTS OF FEDERAL CONTRIBUTIONS TO THE U.S. SCHOOL LUNCH PROGRAM: CALENDAR YEAR 1972 AND FISCAL YEAR 1974.
United States, Dept. of Agriculture, Economic Research Service
Washington 21 p. 1976.
LB3475.U56 F&N (U.S. Dept. Of Agriculture. Agricultural Economic reportNo. 350)
Commodities, Economics, Free lunches, Government role, Gross National Product, Jobs, Labor economics, Reduced price school lunches, School lunch programs.
Extract: The U. S. Department of Commerce 1967 input-output model was adjusted and used to determine the economic impact of the schools' expenditure of the Federal cash contribution, and of the Federal commodity contributions to the schools. Economic impact was measured in terms of changes in business receipts, gross national product, and jobs, for calendar year 1972 and for fiscal year 1974. In each example, the amount required to fund the cash contribution, or the purchase of the commodities contributed was obtained by increasing the Federal personal income taxes of taxpayers and reducing their expenditures by an equivalent amount prior to the transfer of the contribution to the schools. For this reason, the results obtained represent NET impact.

2179-76
LUNCH AND LEARNING.
Melanie Watts, Linda Klein
Food Nutr 6 (6): 4-5. Dec 1976.
aTX341.F615
Educational programs, Elementary school curriculum, Instructional materials, Nutrition education, Nutrition knowledge, Nutrition programs, Primary grades, School children (6-11 years), Workbooks.
Abstract: Two nutrition education programs for primary grade students are examined. Second graders in South Dakota are being introduced to "Foodella," a female pachyderm, who teaches good nutrition. "Foodella" is presented in a 20-page workbook, which after being successfully tested last year, will become a permanent part of the curriculum. In Mississippi, a nurse with the Follow Through Program, brings along a cart of fresh fruits and vegetables for tasting during her nutrition education classes for first through third grade students.

2180-76
FIGHTING AND WINNING THE PLATE WASTE BATTLE.
Melanie Watts
Sch Foodserv J 30 (8): 71, 73. Sept 1976.
389.8 SCH6
Elementary schools, Food waste measures, Nutrition education, Plate waste, School food service, School lunch, Teaching techniques.
Abstract: Plate waste has been nearly eliminated in a Provo, Utah, elementary school due to the efforts of the cafeteria manager. The manager began a nutrition education crusade with the cooperation of the faculty. Nutrition education bulletin boards, cartoon characters, monthly birthday cakes, and holiday surprises have enhanced this school lunch program.

2181-76
PRICING AND PARTICIPATION RATES IN THE NATIONAL SCHOOL LUNCH PROGRAMS IN WASHINGTON PUBLIC SCHOOL DISTRICTS.
Donald A West, Robert A Hoppe
[Pullman] Washington State University 14 p. 1973.
LB3475.W42 F&N
Costs, National School Lunch Program, Student participation, Washington (State).
Abstract: Using data from 272 public school districts to measure participation rates, enrollments, and regular prices charged for National School Lunch Program (NSLP) plate lunches, this report focuses on the 1970-71 school year price-participation rate relationship among pupils who pay the regular NSLP price. Children receiving free or reduced-price lunches were not included in the sample. High rates of participation are associated with low prices for school lunches and low participation is associated with high prices. The price of NSLP lunch is set by the local school administrators. Participation might increase if the price of the plate lunch is lowered.

2182-76
TROUBLE HITS SCHOOL FOOD.
John Whitmarsh
Instit/vol Feeding 79 (10): 55-56, 68, 70. Nov 15, 1976.
TX1.I55
Child nutrition programs, Crime, Federal programs, New York (State), New York City, School lunch programs, State departments of education.
Extract: Multi-million dollar scandals involving bid-splitting practices for school lunch and improper bidding procedures in the summer feeding program are racking New York City's child foodservices. As a result of separate federal, state and local investigations, the New York City school lunch program is now undergoing the most intensive scrutiny in its turbulent history. And the federal government has cut off all funds for the city's summer foodservice.

# RECIPES

2183-76
SERVING SUCCESSFUL SALADS; A MERCHANDISING COOKBOOK.
Helen M Albert
Boston, Cahners 183 p. [1975].
TX807.A4 F&N
Commercial food service, Cooking, Food preparation, Food serving methods, Fruits, Menu planning, Recipes, Salad dressings, Salads.
Abstract: Designed for food service operators, the cookbook provides over 150 recipes for making and serving salads including appetizer salads; accompaniment salads; fruit salads; fruit plates; molded salads; the soup, salad, sandwich trio; entree salads; salad dressings; and desert salads. Most of the recipes include a merchandising idea to generate maximum demand for the salad. Menu suggestions are listed. Introductory material provides suggestions for successful merchandising of salads.

2184-76
NON-MILK COOKBOOK; A MILK FREE COOKBOOK FOR PERSONS ALLERGIC TO OR INTOLERANT TO MILK, DAIRY PRODUCTS OR THEIR DERIVATIVES.
Grace M Anderson
[Toronto?] 92 p. 1976.
TX725.A5 F&N
Allergies, Allergy diets, Canada, Cookbooks, Lactose intolerance, Milk, Milk intolerance, Milk proteins, Recipes.
Abstract: Milk intolerance in adults has two causes: lactose intolerance due to deficiency of lactase, the enzyme which digests milk sugar (lactose), and allergy to milk proteins. A patient should consult his physician before using this cookbook as the basis of his diet in order to identify the cause of his milk intolerance and to learn which milk component--lactose or milk protein--he should avoid. Although written for Canadians, many of the milk substitutes, packaged products and foods can be purchased in the United States. The first step in adjusting to a non-milk diet is finding stores which carry milk substitutes and learning to read labels. This cookbook shows how to make substitutions for milk in recipes. There are recipes for breakfast, lunch, and dinner. Many of the recipes are from the Canadian Allergy Information Association. The appendix lists milk-free commercial foods including breads, cakes, cereals, crackers, prepared meats, soups, and baking mixes.

2185-76
PRIVATE RECIPES FROM PRIVATE CLUBS.
Beverly Anderson Barbour
Boston, Cahners 245 p. [1976?].
TX820.P7 F&N
Appetizers, Clubs, Cookbooks, Food preparation, home, Food preparation, quantity, Main dishes, Menu planning, Recipes, Salads.
Abstract: Recipes from 47 private clubs throughout the U.S. and from Tokyo and London are listed by individualclubs. Each recipe is set forth in small portions, suitable for a la carte service or for a family, and in larger quantities for institutional use or for the home chef entertaining a sizable group. A phrase or sentence accompanies each recipe indicating its place on the menu or its unique characteristics. Brief descriptive information is given for each club on its history, clientele, or an interesting incident. Black and white photographs

2186-76
are used throughout the book, depicting individual dishes or food arrangements, and miniature pen and ink sketches show an exterior view of each club. Because private clubs have a relatively unchanging clientele, good food and service coupled with variety are essential. Some of their interesting and unique recipes include: Avocado Balls withPasta and Pistachios, Crevettes Au Beurre (giant shrimpsauteed in the shell and served with a soy-butter sauce), and Pureed Peas on Artichoke Bottoms.

2186-76
CASSEROLES AND VEGETABLES FOR FOODSERVICE MENU PLANNING.
Eulalia C Blair, Julie Wilkinson
Boston, Cahners 278 p. [1976].
TX820.C36 F&N
Casseroles, Cookbooks, Cooking techniques, Food preparation, quantity, Main dishes, Meat, Menu planning, Recipes, Vegetables.
Abstract: Some 140 casserole dishes and 125 vegetables recipes are included in this cookbook, which also features suggestions for preparing, seasoning, serving, and garnishing these food items to enhance their appearance and taste appeal. Recipes in the casserole section are categorized under meat, hash, ground beef, poultry, seafood,scalloped dishes, eggs and cheese, and vegetable casseroles. Vegetable dishes are grouped under chilled, canned, stuffed, and vegetable combinations. Yield is noted for each recipe and in some instances the portion size is also given; yield from each recipe ranges from 24 to 100 portions. Along with many familiar recipes, there are less frequently encountered ones, such as Kraut 'N Hamburger Bake, Scalloped Sprouts and Ham, Cranberry Bean Bake, Asparagus with Orange and Cashew Cream Sauce, French Fried Brussels Sprouts, Curried Chilled Vegetables, and Filbert-stuffed Onions. Some recipes are of foreign origin, such as ArrozCon Pollo and Paello.

2187-76
MINI-MEALS FOR FOODSERVICE MENU PLANNING.
Eulalia C Blair, Julie Wilkinson
Boston, Cahners 230 p. [1976].
TX820.M52 F&N
Commercial food service, Cooking, Food preparation, Food serving methods, Meal planning, Menu planning, Recipes, Snacks.
Abstract: Planned to assist food service operators with menu planning, the book provides more than 250 recipes for mini-meals appropriate for diverse types of clientele. Included are recipes for beverages; soups; breads; sandwiches; sandwich fillings; burgers and franks; salads; egg dishes; cheese dishes; sweets; and entrees featuring meat, poultry, and seafood. Ways to prepare and present mini-meals are suggested, and quick service mini-meals are listed.

2188-76
THE WINNING RECIPES.
Donna Boss
Food Management 11 (9): 55-57, 71, 78, 83. Sept 1976.
TX341.F69
Contests, Recipes, School food service, Turkey.
Abstract: The first prize in Food Management's 1976 Entree Recipe Contest went to Almond Breaded Turkey Breasts with Orange Sauce, served at the North Carolina State University student union. Recipes and photos are included for this and several other second prize recipes. Recipes were judged on taste, originality, institutional adaptability, ease of preparation, relative cost (food and labor) and eye appeal. The North Carolina State University student union foodservice is also described.

2189-76
SNACKS ARE.
Nancy L Brown, Louise W Hamilton
Mississippi, State University, Cooperative Extension Service
College Station, Miss. 6 p. 1975.
TX355.B7 F&N
Basic nutrition facts, Children, Childrens games, Milk products, Nutrient sources, Nutrition, Program guides, Recipes, Snacks.
Abstract: Children are snackers. The objectives of "Snacks Are," a leader's guide, are to emphasize snacks which contribute to the Basic Four, to give suggestions and recipes for nutritious snacks, and to help guide children to choose nutritious snacks. There are suggestions for programs and activities such as a snack shop, nutritious cookies, soda fountains with milk drinks, party planning, and comparison cards to show differences in nutritional value of snack items. There are also suggestions for mobiles, games and field trips. Supplemental recipes give ideas for creative, appealing and nutritious snacks and make learning about nutrition interesting.

2190-76
BY POPULAR DEMAND.
Cooking for Profit 44 (310): 26-27. Oct 1976.
TX901.C65
Crab, Menu planning, Recipes.
Abstract: Entrees, salads, and appetizers that feature Alaskan King Crab are big and profitable sellers. Beef Oskar, broiled filet mignon on toast points topped by fresh asparagus and Alaskan King Crab served at the Blackhawk Restaurant in Chicago is praised. The recipes for several crab specialties are included: crabmeat au gratin, Alaskan King crab meat salad with remoulade dressing, and Mama's mushrooms stuffed with crab meat. Supplies of Alaskan King crab meat are plentiful and the price is at the most favorable in a long time.

2191-76
CAKE DECORATING; THE AMERICAN ART OF CELEBRATION.
Chicago, Wilton Enterprises 193 p. 1977.
TX771.C3 F&N
Cakes, Cookbooks, Cooking, Cooking equipment (Small), Food preparation, home, Holiday foods, Recipes, Yearbooks.
Wilton yearbook 1977.
Abstract: Illustrations and directions for decorating cakes for every holiday, season, and occasion are shown in this yearbook. There are detailed instructions for creative decorating techniques and suggested recipes. The shopping mart includes decorating equipment, cakepans, cookbooks, molds, and cake ornaments which can be ordered by mail.

2192-76
CHEESE IN CATERING--POTENTIAL NOT YET REALIZED.
Staff Welfare Catering p. 22-23. Jan 1977.
TX946.5.I5 F&N
Cheese, Cookery, Dutch, Industrial food service, Milk products, Milk proteins, Recipes.
Abstract: The potential of cheese as a versatile ingredient for industrial caterers and food service operators is discussed. Although cheese is among the most nutritious, adaptable, readily obtainable and inexpensive of protein foods, its use has not been realized by volume catering, especially as a main course, dessert, or snack food. Six cheese recipes are included: Hawaiian Snack, Cheddar Baked Fish, Dutch Cottage Pie, Bacon and Dutch Cheese Flan, Bleu de Bresse Omelette, and Sausage Plait.

2193-76
CHICKEN SOUPS.
Food Prod Dev 10 (9): 40. Nov 1976.
HD9000.1.F64
Chicken, Cookery, French, Cookery, Hungarian, Cookery, Italian, Cookery, Mexican, Ethnic foods, Recipes, Soups.
Abstract: International chicken soups are highlighted in this illustrated article of flavor secrets from foreign lands. Mexican Sopa Mejicana de Pollo combines chili peppers and cumin seed for distinctive flavor. A complete recipe for this soup is included. Hungarian chicken soups are rich in garlic, vegetables, and may have touches of ginger and saffron. The French have a creamed version, seasoned with bouquet garni, and the Italians use bits of egg, cheese, and nutmeg.

2194-76
HOW TO HAVE FUN COOKING BREAKFAST.
Creative Educational Society
[Mankato, Minn.] Creative Education 31 p. illus. [1974].
TX652.5.C68 F&N
Breakfast, Childrens cookbooks, Recipes.
Abstract: A basic cookery book for elementary school children is provided to introduce them to the art of cooking breakfast. Simple breakfast recipes, suggestions for serving, and setting the table are highlighted topics. Full color illustrations also enhance the menu suggestions.

2195-76
FAT CONTROLLED RECIPES WITH FLAVOR & FLAIR; GUIDELINES FOR NUTRITIONISTS AND DIETITIANS IN PLANNING FAT-CONTROLLED MENUS FOR INSTITUTIONS.
Florida, Dept. of Citrus
Lakeland, Fla. 6 p. 1973.
TX725.F5 F&N
Dietitians, Fat-controlled diets, Food preparation, quantity, Guidelines, Institutional feeding, Menu planning, Nutritionists, Recipes, Therapeutic and special diets.
Abstract: Written for nutritionists and dietitians, these general guidelines explain how to convert existing institutional recipes for fat-controlled menus. Food groups to utilize in planning fat-controlled menus and foods to avoid are listed. There are four recipes using citrus fruits or juices, each yielding fifty servings.

2196-76
QUANTITY RECIPES FOR LOW SODIUM DIETS.
Florida, Dept. of Citrus
Lakeland, Fla. [10] p. 1973.
TX820.F52 F&N
Citrus fruits, Diets for special conditions, Food preparation, quantity, Hospital food service, Institutional feeding, Recipes, Sodium, Sodium-restricted diets.
Abstract: Several quantity recipes utilizing citrus fruits are offered in this short pamphlet written for institutions serving patients on sodium-restricted diets. The recipes are designed to demonstrate to the hospitalized patient that a sodium-restricted diet can be appealing, nutritious, and appetizing. There are hints for flavoring without salt and garnishing techniques for eye appeal.

2197-76
RECIPES FOR FAT-CONTROLLED MEALS.
Florida, Dept. of Citrus
Lakeland, Fla. 10 p. 1973.
TX725.F52 F&N
Citrus fruits, Fat modifications, Fat-controlled diets, Food preparation, home, Meal planning, Merchandise information, Recipes, Therapeutic and special diets, Unsaturated fats.
Abstract: Fat-controlled meals reduce the amounts of saturated fats and cholesterol in the diet by substituting unsatur-

ated fats and reducing the amounts of cholesterol-containing foods. These recipes, using citrus fruits and juices, can be enjoyed by all members of the family. In addition to fat-controlled recipes, there are tips for interesting breakfasts, entrees, and sauces using citrus fruits and a guide for a balanced daily diet.

2198-76
IMMIGRANTS'S SPECIAL.
Sch Foodserv J 30 (9): 56-57. Oct 1976.
389.8 SCH6
Cookery, German, Cookery, Greek, Cookery, Irish, Cookery, Mexican, Ethnic foods, Immigrants, Recipes.
Abstract: Recipes based on American immigrants who arrived between the middle 1800's and the early 1900's are presented. The problems and experiences encountered by these pioneers in their quest for economic opportunity and religious freedom are discussed. A short history of immigration legislation and the types of discrimination that were combatted are also included. Recipes for Mexican Tamale Pie, German Cole Slaw, Greek Ambrosia, and Irish Bread are included with instructions for quantity yields.

2199-76
QUALITY, QUANTITY CUISINE I.
Harriet Johnson, Julie Wilkinson
Boston, Cahners 312 p. [1976].
TX820.03 F&N
Commercial food service, Cooking, Food preparation, quantity, Recipes.
Abstract: More than 250 recipes that offer variety to menus and are not difficult to prepare or too expensive are provided. The recipes produce quantity foods of high quality in contemporary cuisine; most of the recipes serve 100. Categories include meat; poultry, stuffing, and sauces; fish and seafood; garnishes; salads and salad dressings; and beverages. Appendixes provide tables to convert quantity recipes to various numbers of servings and to metric.

2200-76
PRACTICAL COOKERY: A COMPILATION OF PRINCIPLES OF COOKERY AND RECIPES. 24th revision.
Kansas, State University of Agriculture and Applied Science, Manhattan Dept. of Foods and Nutrition
New York, Wiley 281 p. [1975].
TX715.K3 1975 F&N
Cookbooks, Cookery, American, Food preservation, Recipes.
Abstract: Essentially a text in food preparation, this book provides discussion of the basic characteristics of of foods as well as means of preparing them alone and in combination with other foods. Recipes are simple. Emphasis is placed on preparing foods of high nutritive value while also considering such factors as cost, time, and suitability of combinations of foods. This 24th edition has additional information on frozen foods, metric measurements and microwave ovens.

2201-76
FEED ME! I'M YOURS--A RECIPE BOOK FOR MOTHERS; DELICIOUS, NUTRITIOUS & FUN THINGS TO COOK UP FOR YOUR KIDS.
Vicki Lansky
Wayzata, Minn., Meadowbrook Press 118 p. [1976].
TX715.L32 F&N
Basic nutrition facts, Cookbooks, Food preparation, home, Holiday foods, Infant feeding, Recipes, Snacks.
Abstract: Mothers who are looking for a creative approach to feeding young children will enjoy this book. Over 200 recipes are offered for making baby food, finger foods, meals, and snacks for infants, toddlers, and preschool children. (The whole family can enjoy most of these recipes). Ideas are given for birthday parties for children ages 1-5, kitchen crafts, and holiday and seasonal foods. There are suggestions for feeding children in special situations such as illness or when traveling. In addition, the book gives general nutrition information and advice for parents.

2202-76
THE 3-C'S OF CHOLESTEROL-LOWERING COOKING.
Lever Brothers
New York, Lever Brothers 8-sided foldout. [n.d.].
TX652.L4 F&N
Adults, Cholesterol-low diets, Cooking, Fat-restricted diets, Recipes.
Abstract: The three C's of cholesterol-lowering cooking are a change in the kind of fat used to polyunsaturates, a change in food selection to those of lower fat content, and a change in cooking practices to less frying, and use of polyunsaturated fats when needed. Eight recipes are included as examples. The folder is intended in part as promotional material for the adult consumer.

2203-76
LONG LIVE THE PROFESSIONAL CHEF.
Cooking for Profit 44 (313): 23-31. Jan 1977.
TX901.C65
Chefs, Contests, Cookery, American, Merchandising.
Abstract: At the International Culinary Competition in West Germany, the U.S. won 28 gold medals, 2 silver medals and various special awards. In overall competition, the American team placed third. Photographs show the American chefs at work, European merchandising ideas for fresh fruits and vegetables, judges tasting the entrees, and four American entrees: Chicken and Shrimp "Creole," Sirloin Steak "Star of Texas," Baby Salmon in Crust "Heritage," and Roast Duckling "Pennsylvania Dutch." Culinary competitions, particularly at the international level, enhance the role of the chef in American society.

2204-76
THE BEGINNER'S COOKBOOK.
Jody Cameron Malis
Girl Scouts of the United States of America
[New York] Dell Pub. Co. 272 p. [1972].
TX652.5.M3 F&N
Childrens cookbooks, Cooking, Cooking instruction, Cooking utensils, Food preparation, Recipes.
Abstract: An introduction to cooking is provided for the young beginner through the use of simple, easy-to-prepare recipes, brief descriptions of cooking terms, and illustrations of basic equipment and food preparation techniques. The recipes are kitchen-tested and designed to help the beginner enjoy cooking. In addition to the usual yield indication, each recipe is identified as no cooking, oven, top-of-range, or electric utensil. Chapter headings are: introduction to cooking; baking and cooking terms; the value of nutrition; beverages; sandwiches and soups; eggs; pancakes and waffles; main dishes; spaghetti, noodles, macaroni and rice; vegetables and salads; cookies, pies, cakes, and frostings; desserts.

2205-76
METRIC TASTES GOOD: A DIFFERENT KIND OF COOK BOOK FROM GARRETT PARK ELEMENTARY SCHOOL PTA.
[Kensington, Md?] 118 p. 1976.
TX725.M4 F&N
Cookbooks, Elementary schools, Food preparation, home, Maryland, Metric system, Parent education, Recipes.
Abstract: The metric system is taught at Garrett Park Elementary School (Montgomery County, Maryland), to conform with the Maryland State Board of Education resolution to convert to the metric system by 1980. This cookbook, developed by parents, incorporates and reinforces the metric system at home. The cookbook begins with metric cooking tips and metric cooking equivalents (including pan sizes). There are recipes for parents. Children's "Do it myself" recipes, and faculty favorites. Unlike some metric cookbooks which use a gram scale for dry ingredients, all measurements in these recipes (both dry and liquid) are expressed in milliliters.

2206-76
MICROWAVE COOK BOOK.
Menlo Park, Calif., Lane Pub. Co. 80 p. [1976].
TX832.M53 F&N
Food preparation, home, Microwave cooking, Microwave ovens, Recipes.
By the editors of Sunset books and Sunset magazines.
Abstract: Basic "how-to's" and 184 recipes are furnished. An introductory section discusses microwave cooking, microwave ovens, utensils, and oven safety. Information and recipes are provided on appetizers, soups, meats, poultry, seafood, vegetables, and desserts.

2207-76
POTATO POTPOURRI.
Sch Foodserv J 30 (9): 48-49. Oct 1976.
389.8 SCH6
Convenience foods, Potatoes, Recipes, School lunch.
Abstract: The versatility of potatoes is discussed in this short article which includes a potpourri of potato recipes. Potatoes now come packaged in convenience forms such as frozen prepared, instant mashed, and granules. Most of the convenience potato products made for the school market are Vitamin C enriched, which aids in meeting the requirements for the Type A school lunch program. Recipes are included for Mt. Rainier potato casserole, coconut whipped potatoes, and peanut butter whipped potatoes, with instructions for quantity yields of 96 portions per recipe.

2208-76
SAUCES.
Food Prod Dev 10 (10): 16. Dec 1976.
HD9000.1.F64
Cookery, Caribbean, Cookery, English, Cookery, French, Cookery, Russian, Cookery, Swedish, Recipes, Sauces.
Abstract: Savory sauces from foreign lands are described. French Rouille is spiced with garlic, red pepper, and pimentos. Cardamon seed flavors an exotic mustard sauce from Sweden. Sauce a la Russe, a rich white sauce, contains parsley, crushed tarragon, chervil, mustard, white pepper, and lemon juice. The Virgin Islands offer a curry sauce containing coconut milk and lime juice. Britain blends a unique sauce with bread forming the base and adding onion, bay leaves, cloves and white pepper. A recipe for Rouille Sauce is included, along with a photograph.

2209-76
SPICY HORS D'OEUVRES.
Food Prod Dev 10 (8): 78. Oct 1976.
HD9000.1.F64
Appetizers, Cookery, Brazilian, Cookery, French, Cookery, Indonesian, Cookery, Malaysian, Cooking instruction, Recipes, Seasonings.
Abstract: Zakuskis to the Russians, Vorspeise or Zwisch engericht to the Germans, Bouchees to the French, Tapas to the Spanish, and Meze in the Middle East, Smorgasbord to the Swed-

2210-76

ish, Antipasto to the Italians are all names for the appetizer, the Hors d'Oeuvres, the "before food". Four hors d'oeuvres ideas are described including a shish kebab from Sumatra seasoned with coconut milk, a Malaysian crescent-shape curry flavored pastry topped with sesame seeds, a deep-fried Brazilian shrimp and bread ball, and a French anchovy canape called Anchovade. The recipe for Anchovade is included.

2210-76
SELECTIONS FROM AUNT SAMMY'S RADIO RECIPES.
U.S., Consumer and Food Economics Institute
Washington, U.S. Gov't. Print. Off. 24 p. 1976.
TX715.U5 F&N (U.S. Dept. Of Agriculture. Home and Garden Bulletin no. 215)
Cookbooks, History, Radio, Recipes, U.S. Dept. of Agriculture.
Abstract: 1976 is Aunt Sammy's fiftieth anniversary. Aunt Sammy (wife of Uncle Sam), was created by the USDA Bureau of Home Economics and the Radio Service in 1926 with the first broadcast of "Housekeeper's Chat." The highlights of this popular radio progra. were the radio recipes. The Agriculture Research Service (USDA) has commemorated Aunt Sammy's anniversary by reprinting laboratory tested recipes from the 1920's as well as recipes from 1976.

2211-76
YOGURT MAKES IT BETTER (POSTER).
[Long Island City, N.Y.] Dannon Milk Products 1 poster. col. 50 x 66 cm. 1976.
TX364.Y64 F&N AV
Beverages, Desserts, Dips, Food preparation, Milk products, Salad dressings, Snacks, Soups, Yoghurt.
Abstract: Eleven different ways of using yogurt are illustrated in this multicolored, pop-art style poster. Easy to follow instructions and/or simple recipes accompany each illustration. Recipes and suggestions are given for a drink, desserts, cold soup, salad dressings, dip, and snacks.

# REFERENCE MATERIALS

2212-76
FOOD COMPOSITION TABLES, UPDATED ANNOTATED BIBLIOGRAPHY [Rev. ed.]
Food and Agriculture Organization of the United Nations
Rome 181 p. 1975.
TX531.F6 1975 F&N
Bibliographies, Food and Agriculture Organization, Food composition, Food composition tables, Food data sources, Nutrient values, United Nations.
Abstract: Information on food composition is essential for food policy makers, planners, clinicians, and nutritionists. Food composition data is vital for interpreting food consumption surveys, the planning of food supplies, planning prescribed diets, calculation of nutrientintake, and teaching and research. The first FAO bibliography begins with international food composition tables such as "Minerals and Vitamins for International Use." There are bibliographies from African countries, North America, South America, Asia, Europe, and Oceania. Each bibliographical entry is annotated according to the following types of data: reference; background; portion analyzed; nutrients covered; presentation and grouping; and additional information.

2213-76
FOOD: RESOURCE.
Human Ecol Forum 6 (4): 23-25. Spring 1976.
GP1.H8 F&N
Audiovisual aids, Bibliographies, Instructional materials, Nutrition education, Publications.
Abstract: A resource bibliography of food references, texts and supplementary readings is compiled by the Division of Nutritional Sciences Cornell University. The types of materials covered include: reference books, topical books, miscellanea, slide sets, videotapes, audiotapes, films, monographs, and theses.

2214-76
DEVELOPMENT OF FOOD TABLES AND USE WITH COMPUTERS.
Ann A Hertzler, Loretta W Hoover
J Am Diet Assoc 70 (1): 20-31. Jan 1977.
389.8 AM34
Computer applications, Food composition tables, Food tables, content.
Extract: Numerous tables of food composition have been compiled since the 1890's to meet the needs for nutrient data by nutritionists, researchers, and consumers. The contents of food composition tables have been updated and expanded as laboratory procedures for analyzing nutrients have been improved. Tables of food composition have varied in number of food items, number of nutrients, and classifi-ation schemes. Computer-stored nutrient data bases tend to vary in much the same manner as printed tables of food composition. As data for new food products are included and the effects of food processing methods are determined, food composition tables and computer-stored nutrient data bases are expected to become more comprehensive, reliable, and suitable for various uses. A table describes the information included in various food composition tables and nutrient data bases from 1895 to the present.

2215-76
HOW TO CHOOSE--AND USE CASSETTE TAPE RECORDERS.
Training 13 (9): 58-60. Sept 1976.
HF1101.T7 F&N
Audiovisual equipment, Audiovisual instruction, Cassettes, Slides/sound, Tape recorders, Training techniques.
Abstract: The almost universal use of cassette tape record ers, their ease of maintenance, and excellent reliability make cassettes and cassette recorders and players functional, dependable, and useful, training tools. A wide variety of options are available at relatively low cost, so that an organization can be sure of finding equipment to suit its program, rather than having to design a program around available equipment. Several organizations using cassette tape recorders in their training programs are described.

2216-76
HOW TO MAINTAIN YOUR CASSETTE RECORDER.
Training 13 (9): 60-61. Sept 1976.
HF1101.T7 F&N
Audiovisual equipment, Cassettes, Cleaning, Equipment maintenance, Tape recorders.
Extract: A tape recorder is like any mechanical device; it needs regular maintenance if it is to function properly. Critical maintenance areas are those parts that come in direct contact with the tape head, capstan, pinch roller and guides. Airborne dust and other debris will routinely collect on these parts, and if they are allowed to accumulate, will adversely affect sound reproduction. Fortunately, in recent years many inexpensive maintenance accessories have become available.

2217-76
EFFECTS OF MICROWAVE RADIATION; JANUARY 1973 THROUGH OCTOBER 1975.
S J Jackson
[Bethesda, Md.?] National Institutes of Health 7 p. 1975.
Z6675.T8J3 F&N (National Library of Medicine. Literature search no. 75-19.)
Behavior, Bibliographies, Cataracts, Food service workers, Medicine, Microwave ovens.
Abstract: A computer-generated bibliography of 94 citations on the effects of microwave radiation on both humans and animals is presented. The topic is one of many selected by the National Library of Medicine on the basis of significant current interest in the subject. Most articles in the alphabetical listing are in English, with a few in other languages. Some subjects are microwave cataracts, the effects of microwaves on pacemakers, the effects of microwaves on behavior, radar ovens, and microwave's effect on workers.

2218-76
THE DICTIONARY OF SODIUM, FATS, AND CHOLESTEROL.
Barbara Kraus
New York, Grosset & Dunlap 366 p. [1974].
TX551.K7 F&N
Cholesterol, Food composition tables, Saturated fat, Sodium, Unsaturated fats.
Abstract: The known sodium, cholesterol, total fat, saturated and unsaturated fat content, for more than 9,000 basic and brand name foods are alphabetically compiled and cross-referenced. Common portion sizes are used. Values were obtained from manufacturers' data and USDA publications. The appendixincludes a chart listing the sodium content of water supplies of major American cities. Illustrations of 3-ounce meat portions and the sodium, fat, and cholesterol content are also included.

2219-76
THE DICTIONARY OF CALORIES AND CARBOHYDRATES.
Barbara Kraus
New York, Grosset & Dunlap 388 p. [1973].
TX551.K72 1973 F&N
Caloric values, Carbohydrates, Dictionaries, Food tables, content.
A new and revised version of Calories and Carbohydrates.
Abstract: Calories and carbohydrates (in grams) for 9,000 brand name and common foods are alphabetically compiled and cross-referenced. Common portion sizes are used. Values were obtained from USDA publications and manufacturers' and processors' data. The appendix includes illustrations of visual meat portions (3 ounce servings) and caloric content.

2220-76
THE BARBARA KRAUS GUIDE TO FIBER IN FOODS.
Barbara Kraus
[New York] New American Library 204 p. [1975].
TX551.K73 F&N
Caloric values, Fiber, Food tables, content, Guides.
Abstract: Known crude fiber estimates (in grams) and caloric content are compiled alphabetically for several thousand common and brand name foods. Common household measurements are used. Values are based on USDA publications and processors' and manufacturers' data. In the introduction, the author states that the book is not meant to be a dietary guide and that

radical change from a normal diet should be undertaken only with a physician's advice.

2221-76
A GUIDE TO NUTRITION INFORMATION.
Montgomery County Nutrition Committee
[Rockville, Md.?] 10 p. 1970.
Z5776.N8M6 F&N
Bibliographies, Book reviews, Guides, Health services, Maryland, Nutrition, Resource guides.
Abstract: Written by the Montgomery County (Maryland) Nutrition Committee, this booklet compiles reliable sources of food and nutrition information. It gives an annotated bibliography of nutrition books suitable for the non-professional reader or beginning nutrition student. The annotations are based on reviews which appear in professional health or nutrition journals. Local agencies which can supply reliable nutrition information are listed, such as the county heart association, DialA-Dietitian, county health department, dairy council, extension service, and the local arthritis and rheumatism association. There is a supplement on a separate sheet listing additional reliable nutrition books.

2222-76
NUTRITION FOR THE AGED (INCLUDES NUTRITIONAL DEFICIENCY STATES): JANUARY 1972 THROUGH JUNE 1974.
Geraldine D Nowak
[Bethesda, Md.?] National Institutes of Health 15 p. 1974. (National Library of Medicine. Literature Search No. 74-22)
Z6663.N9N6 F&N
Adult education, Aging, Bibliographies, Food preferences, Nutrition, Nutritional deficiencies.
Abstract: This computer-generated bibliography of 211 citations deals with many nutritional problems associated with old age. Articles appear on education for the aged, nutrition in hospitals and nursing homes, mastication, food preferences, nutrition after injuries, and many other subjects. Many of the articles seem concerned with American nutrition, but some are international.

2223-76
WORLD HUNGER LIST.
Christine Olson
Human Ecol Forum 6 (4): 11. Spring 1976.
GF1.H8 F&N
Bibliographies, Hunger, Instructional materials, Publications, Starvation, World problems.
Abstract: A brief bibliography designed to intiate awareness of world food problems is provided. Books, magazines and newspapers, written and visual resources (available at Cornell University), and USDA publications are included. This bibliography is not intended to be comprehensive, but to serve as a basis for further interest in the problems of worldwide hunger and food policies.

2224-76
QUICK MEDICAL TERMINOLOGY.
Genevieve Love Smith, Phyllis E Davis
New York, Wiley 248 p. [1972].
R123.S6 F&N
Medicine, Programed instruction, Semantics, Textbooks, Vocabulary.
Self-teaching guide.
Abstract: Medical terms are composed of compound words--word roots, combining forms, and Greek and Latin prefixes and suffixes. Written for self-study or classroom use, this guide teaches over 500 medical terms by illustrating word building through analysis of the word and its definition. There are ten units, review sheets, examinations, and a glossary. Some anatomical illustrations are given to clarify the vocabulary. After completion of this course, the reader will be able to build his medical vocabulary through understanding of the word building system. A high school education or equivalent is required for understanding this text.

2225-76
NUTRITION EDUCATION, K-12: TEACHER REFERENCES - CONCEPTS, THEORIES AND GUIDES. rev. [ed.].
Society for Nutrition Education
Berkeley, Calif. 16 p. Feb 1976.
Z5814.F7S64 1976 F&N (National Nutrition Education Clearing House. Nutrition education resource series No. 3)
Audiovisual aids, Bibliographies, Educational resources, Elementary education, Instructional materials, Nutrition education, Reference materials, Secondary education.
Abstract: The National Nutrition Education Clearing House (NNECH) has compiled a list of materials useful to persons teaching nutrition to grades K-12. There are lists of books, pamphlets, bibliographies, journal articles, periodicals, and audiovisuals. Indices by title and author are also included. All listings contain complete bibliographic information and ordering details.

2226-76
AGING AND NUTRITION. rev. [ed.].
Society for Nutrition Education
Berkeley, Calif. 14 p. May 1976.
Z5814.F7S622 1976 F&N (National Nutrition Education Clearing House Nutrition education resource series No. 5)
Aging, Bibliographies, Elderly (65 + years), Nutrition, Nutrition education.
Abstract: The National Nutrition Education Clearing House (NNECH) has compiled a resource on nutrition andaging which lists books, professional and lay pamphlets, bibliographies, professional journal articles, selected professional journals, audiovisuals, and references on specific questions of the elderly. An author index and a title index are also included. Each listing has been evaluated by qualified nutritionists and is considered to be reliable and accurate.

2227-76
NUTRITION INFORMATION RESOURCES FOR THE WHOLE FAMILY. Rev. [ed.].
Society for Nutrition Education
Berkeley, Calif. 8 p. 1975.
Z5778.N8S6 1975 F&N (National Nutrition Education Clearing House. Publicati on no. 2 rev. Jan. 1975)
Family health, Family nutrition, Food preparation, home, Health, Information sources, Nutrition, Weight control.
Abstract: A check list for evaluating the reliability of books and periodicals on nutrition and health-related subjects is offered as well as a selected list of recommended books and periodicals. Some of the subject areas are basic nutrition; food for the family; general interest; weight control; special diets; nutrition and social concern; and nutrition for specific age groups. There is a list of agencies and sources to contact for general questions on nutrition, technical questions, food preparation and preservation, and special diets.

2228-76
A GUIDE TO CALCULATING INTAKES OF DIETARY FIBRE.
D A T Southgate, Barbara Bailey, Edna Collinson
Journal of Human Nutrition 30 (5): 303-313. 1976.
389.8 N959
Carbohydrates, Etiology, Fiber, Food composition tables, Measurement, Nutrient intake.
Abstract: A guide for those who need to calculate intake of dietary fiber is provided, and features of dietary fiber of physiological importance are summarized. Dietary fiber is defined as the sum of polysaccharides and lignin that are not digested by the endogenous secretions of the gastrointestinal tract. Values for total dietary fiber can been obtained by measuring the starch, protein, and ash contents of the residue from the food or diet that is insoluble in 80% ethanol. Other measurement methods are also described. Charts depict the fiber content in wheat flours, bread, breakfast cereals, biscuits, vegetables, fruits, nuts, preserves, dried soups, beverages and extracts.

2229-76
A BIBLIOGRAPHY HOTEL AND RESTAURANT ADMINISTRATION AND RELATED SUBJECTS. 26th ed.
Katherine Spiney
Cornell Hotel Restaurant Admin Quarterly 17 (2): [49]-106. Aug 1976.
TX901.C67
Administration, Bibliographies, Educational resources, Food service, Hotels.
Abstract: Compiled from the acquisitions in the library of the Cornell University School of Hotel Administration, this bibliography is a select list of pertinent subjects to the study of hotel administration, foodservice and tourism. The headings are cross-referenced. For those who wish to order publications, a list of publishers' addresses for both periodicals and books has been added.

2230-76
WALLET REMINDER FOR APROXIMATE SODIUM VALUES OF SELECTED FOOD ITEMS.
Sunkist Growers, Inc.
Van Nuys, Calif. 1 p. 1975.
TX553.S6S9 F&N
Food composition tables, Food tables, content, Merchandise information, Sodium, Sodium-restricted diets, Therapeutic and special diets.
From appendix 2 The fat and sodium control cookbook, 4th ed. by Alma Payne.
Abstract: Sunkist Growers, Inc., have reprinted a portion of an appendix from "The Fat and Sodium Control Cookbook" on a wallet-sized card. It lists the sodium level in household measures of common foods. This is a handy reference guide for persons on sodium-restricted diets, especially for the person who is eating his meals away from home.

2231-76
1975 HANDBOOK OF AGRICULTURAL CHARTS.
U.S., Dept. of Agriculture
Washington 165 p. Oct 1975. (U.S. Dept. of Agriculture. Agriculture handbook no. 491)
S21.A37 1975 F&N
Charts, Commodities, Demography, Family (Sociological unit), Food stamp programs, Milk programs, Nutrition, School breakfast programs, School lunch programs.
Abstract: Two hundred charts are presented under the titles of "The Domestic Situation", "Foreign Products and Trade", "Population and Rural Development", "The Family", "Food and Nutrition", and "Commodity Trends". The nineteen "Food and Nutrition" charts cover: a drop in food distribution as more people get food stamps, bonus stamp values which outpace the rise in food prices, special milk programs, a greater share in school lunch funding by the USDA, expansion of the breakfast program, and others.

2232-76
RCALL FOOD SELECTION GUIDE. Rev. [ed.].
Virginia Polytechnic Institute and State University, Extension Division
Blacksburg, Va. [16] p. 1975.
TX357.V5 1975 F&N
Computer applications, Daily records, Diet information, Dietary study methods, Food check lists, Guides, Individual studies, Meal composite analysis, Recall.
With program explanation guide.
Abstract: RCALL is a computer assisted program which aids in the nutritive analysis of individual food consumption for a period of 1-7 days. Each food has an item number. The user is requested to supply age and sex and to list the food item, item number, number of servings (or fraction of serving), and food group. The computer totals these nutritive values and compares these values to the Recommended Dietary Allowances. It then gives a calorie breakdown and the percentages of calories derived from carbohydrate, fat, and protein. This computerized guide would be of value to professionals analyzing a 24-hour recall as well as for individuals who want to control body weight and plan balanced meals. The guide can be used to analyze diets for persons age 0-6 months to 51 years or more as well as pregnant and lactating women.

2233-76
FATTY ACID COMPOSITION OF MARGARINES, PROCESSED FATS, AND OILS: A NEW COMPILATION OF DATA FOR TABLE OF FOOD COMPOSITION.
John L Weihrauch, Carol A Brignoli, James B III Reeves
Food Technol 31 (2): 80-85, 91. Feb 1977.
389.8 F7398
Cardiovascular disorders, Fats and oils, Fatty acids, Food composition tables, Margarine, Vegetable fats.
Abstract: Data is compiled on the fatty acid composition of margarines and shortenings manufactured and marketed in the United States. Individual tables depict the fatty acid composition of eight vegetable oils used in margarines; the fatty acid composition of 40 margarines; the content of total saturated, monosaturated, polyunsaturated, cismethylene interrupted polyunsaturated fatty acids, and total trans bonds in the same 40 margarines; fatty acid composition of margarines compared to that of butter, lard, and beef tallow; and, fatty acid composition of 18 processed household and industrial oils and shortenings. The tables are envisioned as a tool to all concerned with dietary fat and its effect on coronary heart disease.

## PURCHASING, RECEIVING AND STORAGE

2234-76
SECRETS OF FOOD PURCHASING.
Arthur C Avery
Food Management 11 (9): 59-60, 89-90, 92, 97. Sept 1976.
TX341.F69
Cost effectiveness, Food economics, Food purchasing, Inventories.
Extract: To be effective, food purchasing must be done by experts who use all the information sources available to them. They should buy only the quality that is needed and buy items that are in season and that fit the operation. Buying should be done on the basis of the as-served portion cost. Records should be kept on the vendors and most of the business given to purveyors who are most responsive to the institution's needs. Above all, buyers must be honest and have integrity to permit freedom of action. Cost analyses are included for different materials to prepare milk, apple pie, peas for creaming, and beef roasts.

2235-76
PURCHASING TRENDS IN FOOD SERVICE.
Robert D Buchanan
Food Serv Mark 38 (9): 49-50, 52, 54. Sept 1976.
389.2538 F732
Cost effectiveness, Food purchasing, Food service industry, Food service management.
Abstract: This article identifies the thinking and opinions of 14 vice presidents of purchasing or purchasing directors of large, multi-unit food service organizations, based on responses to a mail questionnaire. Major areas of concern include how to be more effective, ways to reduce costs, new purchasing procedures, food purchasing problems, ways to improve services, the development of mutual trust, and standards for evaluating performance.

2236-76
HOW TO SELFCT SOURCES OF SUPPLY.
Robert D Buchanan
Food Serv Mark 38 (8): 33, 35. Aug 1976.
389.2538 F732
Food distributors, Food purchasing, Food service management.
Abstract: Selection of a solid, long-term supplier is probably the most important part of food procurement for the food service operator. The procedure of source selection involves four stages: (1) the survey stage, in which all possible sources for a product are explored; (2) the inquiry stage, in which the relative qualifications and advantages of potential sources are analyzed; (3) the stage of developing an approved supplier list, and responsibilities of the new supplier; and (4) the experience stage, in which a continuing relationship is established or the earlier steps are reviewed in the search for a more satisfactory source. Establishing the supplier relationship and loyalty of suppliers are also discussed.

2237-76
A FOOD CO-OP GROWS IN RICHMOND.
CNI Weekly Rep 4 (39): 4-6. Sept 30, 1976.
TX341.C6 F&N
Community programs, Food cooperatives, Food distribution programs, Poverty.
Extract: In a little less than a year, the Richmond Community Action Program (R-CAP), the antipoverty agency for Richmond, Virginia, has established six thriving buying clubs serving over 800 member families, some 200 of whom buy food through the co-op at least once a month. The Richmond experience shows the pitfalls and opportunities inherent in starting a food cooperative in a small or medium-sized city.

2238-76
UNDERSTANDING TODAY'S FOOD WAREHOUSE.
S O Kaylin
New York, Chain Store Age Books 226 p. [1968].
HF5487.K3 F&N
Data processing, Design needs, Equipment, Facility requirements, Food distributors, Food storage, Storage, Transportation, Warehousing.
Abstract: Food transporting and handling costs are ultimately passed on to the consumer. An efficient food distribution center aids in lowering this cost because it provides a steady flow of merchandise in consolidated shipments to the stores it services. This text, written primarily for non-warehouse personnel, contains twenty chapters which outline each step of the operation of a distribution center. It begins with functions of a distribution center, determination of size, design, and geographic location. There are chapters on materials handling, equipment and systems, receiving, data processing, and transportation. Six chapters deal with warehousing and distribution of specific items such as meat and produce. The role of top management is explained as well as supporting activities such as safety, fire prevention, security, operation of an employee cafeteria, and salvage of damaged containers and merchandise. The text also contains illustrations and tables.

2239-76
THE PROBLEM OF DISTRIBUTION AND TRANSPORTATION IN A CENTRALIZED FOOD PRODUCTION FACILITY.
Stuart H Mann
J Hospitality Ed 1 (1): 44-56. July 1, 1976.
TX901.P7 F&N
Central Kitchen, Commissaries, Facilities planning and layout, Food delivery systems, Food preparation and distribution systems, Food service industry, Operations research, Research methodology, Transportation.
Extract: The goal of this paper is twofold: (1) to present the results of a study wherein operations research methodology was used to improve the efficiency of the transportation distribution problem of a centralized food production facility; and (2) to describe how this and other operations research techniques could be used to improve the efficiency of food service operations.

2240-76
APPLYING VALUE ANALYSIS TO FOOD PURCHASING.
Lucy M McProud, Beatrice D David
Hospitals 50 (18): 109-112, 114. Sept 16 1976.
RA900.H6
Dietary study methods, Food cost, Food handling, Food packaging, Food preparation, Food purchasing, Hospital food service, Research, Time/motion studies.
Abstract: Deciding which form of food to purchase for hospital food service departments for optimal use of resources, least possible cost, and for realization of the objectives established for the food service system requires an organized effort to maximize the real value of the food product. A value analysis technique incorporating nutrients, microbiological data, cost, sensory appeal, temperature, ingredient composition, labor, and equipment was used to evaluate two market forms of a frozen entree as part of a research project at the University of Wisconsin-Madison. The results are described.

2241-76
IMPROVED FOOD DISTRIBUTION FACILITIES FOR DALLAS, TEXAS.
Richard K Overheim, James N Morris
Washington 39 p. 1976.
TX353.09 F&N (U.S. Dept. Of Agriculture. Marketing Research Report no. 1047)
Agricultural Research Service, Facility requirements, Food delivery, Food delivery systems, Food handling, Marketing, Texas, Wholesaling.
Abstract: The study of food distribytin facilities for Dallas, Texas, was undertaken in 1972 to plan an improved wholesale food distribution center to replace facilities that may be changed or displaced by urban renewal and highways. A well-

planned food distribution center in this metropolitan area
would supply present and future needs for wholesalers. By
reducing handling and marketing costs in well designed new
facilities, there are benefits to consumers, farmers, wholesa-
lers, retailers, market employees, and transportation firms.
The report includes economic factors affecting food marketing,
volume of receipts, types of firms, and location, ownership,
and space utilization. There are recommendations for building
new facilities, required acreage, financing, investment and
annual costs, and sources of revenue and revenue requirements.

2242-76
PENNSYLVANIA CO-OP INVOLVES COMMUNITY.
CNI Weekly Rep 6 (43): 4-6. Oct 28, 1976.
TX341.C6 F&N
Child nutrition programs, Community action, Community involve-
ment, Community nutrition, Cooperative purchasing, Food coope-
ratives, Food purchasing, Pennsylvania, Rural areas.
Abstract: The Good Food Co-op of Chester County, Pennsylvania,
has transformed a small shop and storefront into the headquar-
ters for a network of ten or more food buying clubs serving
about two hundred families each week in a rural area near
Philadelphia. The Co-op also deals with a variety of child
nutrition programs throughout the county and may become a
major marketing outlet for small farmers in southeastern Penn-
sylvania. To meet the needs of the Latin community, the co-op
has a Spanish-speaking outreach worker and a special order
form for popular Latin items.

2243-76
DEPARTMENTAL REVIEW LEADS TO CHANGES IN OPERATION SYSTEMS.
Raymond E Neddersen, Bernard Doctor
Hospitals 50 (13): 99-103. July 1, 1976.
RA900.H6
Food delivery systems, Food preparation and distribution syst-
ems, Hospital food service, Questionnaires, Trays, serving.
Abstract: The food service department of Jewish Hospital of
Cincinnati's study of patient tray assembly and delivery is
discussed as an integral part of an overall management review
of the department's operational system. The test and question-
naires validated major hypotheses about the insulated food
tray system. Hot food was hotter for a longer period than the
previous system. Food was no longer exposed to airborne bacte-
ria and the costs would be no greater than the estimate before
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